

Chicken & Chorizo Paella

Prep: approx. mins

Cook: approx. 30 mins

Serves: 4

Ingredients

- 150g chorizo, sliced
- 4 chicken thighs, cubed
- 1 tablespoon olive oil
- 1 onion, chopped
- 2 garlic cloves, crushed
- 1 teaspoon smoked paprika
- 300g paella rice
- 1 litre chicken stock
- 2 peppers (1 red, 1 yellow), sliced
- 75g fine green beans, trimmed and blanched
- 1 tin chopped tomatoes, drained
- 15g fresh parsley, chopped
- Lemon wedges to serve.

Method

- Heat the olive oil in a large frying pan and add the chorizo and chicken. Cook for 3-4 minutes until sealed. Remove the meat and set aside.
- Add the chopped onion to the pan and fry the onions until softened, add the paella rice, garlic and paprika and stir to mix evenly, then add the chicken stock.
- Reduce the heat and simmer for 10 minutes, stirring occasionally.
- Return the chicken and chorizo to the pan and add the peppers, fine beans and tomatoes. Stir and cook for a further 10 minutes or until the rice is just tender, adding more stock if necessary.
- Before serving stir in the chopped parsley and garnish with lemon wedges.