Paella

Ingredients:

1 chorizo sausage
100 g chicken
Splash of olive oil
500ml chicken stock or vegetable stock
220g Arborio rice
50g of peas
1 lemon cut into wedges
1/2 bunch chives

Sofrito:
2 large ripe tomatoes
1 capsicum
4 garlic cloves
1/2 bunch parsley
1 bunch of chives
25ml olive oil
1 pinch of saffron threads
1 tbsp. Smoked paprika

Method

So Frito

• Roughly chop the tomato and capsicum and peel the garlic.
• Place all Sofrito ingredients into a food processor and pulse until mixed but still chunky. Put to the side.
• Slice the chorizo thinly and into 1/2 moons
• Chop the chicken into small pieces
• Heat a large 30 cm fry pan or paella pan on high, add the chorizo and chicken with a splash of oil cook for 1-2 mins. Until browned and crispy and chicken is cooked.
• Add the Sofrito to the chorizo mix and cook for 3 minutes
• Add the stock and bring to the boil.
• Stir in the rice and bring to a simmer on medium heat for 15 minutes until the stock has been absorbed.
• Add the peas and cook for a further 2 mins to get a crusty bottom (do not stir)
• Sprinkle with chives and season with salt and pepper.
• Squeeze the lemon over the top and serve.