Chicken paella

Ingredients

1/2 teaspoon saffron threads
1 tablespoon boiling water
tablespoons olive oil
200g chorizo sausages, sliced
1 large brown onion, finely chopped
3 garlic cloves, crushed
1.4kg chicken pieces, trimmed
1/2 cup dry white wine or verjuice
2 1/2 cups chicken stock
2 cups arborio rice
400g can diced tomatoes
1 1/2 teaspoons smoked paprika
1 cup frozen peas

Method

Place saffron in a small bowl. Add boiling water and set aside.

Heat 2 teaspoons oil in a paella pan or a large, deep frying pan over medium-high heat. Add chorizo and cook, stirring, for 2 minutes. Transfer to a plate lined with paper towel.

Add remaining 1 1/2 tablespoons oil, onion and garlic to pan. Cook for 2 minutes or until soft. Add chicken. Cook, turning often, for 5 to 6 minutes or until golden. Add wine and 1/2 cup stock. Reduce heat to medium. Simmer, uncovered, turning occasionally, over medium-low heat for 10 minutes or until almost all liquid has evaporated.

Add rice, saffron mixture, tomatoes, paprika and 1 1/2 cups stock. Return to simmer and cook, uncovered, stirring occasionally to prevent mixture from catching on bottom of pan, for 15 minutes or until almost all liquid is absorbed.

Add peas, chorizo and remaining 1/2 cup stock. Simmer, stirring occasionally, for 5 to 8 minutes or until stock is just absorbed. Season with salt and pepper. Serve paella at the table from the pan.

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