

Chicken and Chorizo Paella

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This is a really simple paella dish that's full of tasty vegetables. If you want to, add a handful of fresh prawns into the paella at the end of the cooking process. Simply serve this dish with a large green salad.

Ingredients:

150g chorizo
300g chicken pieces
250g paella rice
1 large white onion
1 red onion
1 celery stick
1 tin of tomatoes
2 red peppers
750ml chicken stock
2 bay leaves
350g fresh sweetcorn
Salt and pepper
Handful of fresh parsley
Olive oil

Directions:

1. Peel the onions and dice them.
2. Finely chop the celery.
3. Slice the top and bottom off of the peppers. Remove the white pith and scrape out the seeds. Dice the peppers.
4. Chop the chorizo into thin slices and prepare the chicken by removing any skin or fat.
5. Fry the chorizo in a large frying pan over a low heat, allowing the oil to render from the sausage. This should take about 5 minutes. Add the chicken and more oil if necessary, and cook for about 7 or 8 minutes or until the chicken is browned on all sides.
6. Remove the chicken and chorizo from the pan and set them to one side.
7. Heat some olive oil in the pan and add the celery. Fry the celery off for a few minutes, then add the onions. Fry until translucent.
8. Add the peppers and cook for another five minutes or until all of the vegetables are nice and soft.
9. Pour the paella rice into the pan and stir well, allowing the oils and vegetables to coat the rice. This will begin to toast the rice, bringing out the flavours.
10. Add the tin of tomatoes and the chicken stock to the pan and then bring the mixture to the boil.
11. Put the chicken and chorizo into the mixture along with the bay leaves and then cover the pan. Cook for around 30 minutes.
12. Mix the sweetcorn into the mixture and cook for another few minutes.
13. Serve the paella with the parsley sprinkled over the top.

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