



CLASSIC CHICKEN, PRAWN & CHORIZO PAELLA

★ METHOD

1. In a medium saucepan gently warm the chicken broth, water and saffron to just under a simmer; cover the pan.
2. Heat the olive oil in the paella pan over a medium heat; cook the chicken then add the chorizo; add the onions and garlic and cook until softened; add the tomatoes, and cook for a few minutes to reduce and thicken; stir in the paprika and salt, coating well.
3. Add the warmed stock and bring to the boil; stir in the rice, coating well - then do not stir the rice again.
4. Bring the pan to a gently rolling boil and cook for about 5 minutes.
5. Continue to boil until the rice is no longer soupy then reduce the heat to low; add the prawns & pepper strips over the rice, pressing in gently. Cook for 10-15 minutes,

★ INGREDIENTS

- ★ 400g Capestone Chicken Breasts
- ★ 250g Cocktail Prawns
- ★ 200g Cooking Chorizo
- ★ 400g Paella Rice
- ★ 950g Borough Broth – Chicken Broth
- ★ 1 tsp sea salt
- ★ 80ml water
- ★ Pinch of ground/finely chopped saffron
- ★ 5 Tbsps Brindisa Arbequina olive oil
- ★ 1 onion, chopped
- ★ 3 garlic cloves, peeled and sliced
- ★ 2 tomatoes, finely chopped
- ★ 1 tsp La Chinata sweet paprika
- ★ 6 El Navarrico Piquillo peppers, sliced
- ★ 1 lemon, cut into 8 wedges



Watson & Pratt's