



Paella

NIBBLEDISH CONTRIBUTOR

Ingredients

Paella rice (or Basmati)

onion

garlic

red pepper, roasted and cut in strips

chicken, fish, prawns, chorizo sausage (any combination you fancy!)

peas (a handful)

saffron

olive oil

Instructions

Heat some olive oil in a large frying pan, add chopped onions and garlic. Fry lightly. Add chicken pieces and fry until golden brown, add chorizo and cook to release lovely red oil. Add the rice (quantity depends on how many you are cooking for, so refer to the guide on the packet!) and coat with the oils. Meanwhile, soak the saffron in some chicken or vegetable stock and add slowly to the mix so that the rice absorbs the stock. Add the peas, and cook through. Serve when the rice mixture is still moist, and garnish with strips of red pepper, and prawns.
