

# The great SPANISH PAELLA

## PAELLA OF CHICKEN & CHORIZO

Preparation 20 minutes

Cooking 50 minutes

Serves 8

2 tbsp Valdezarza EVO Oil  
1 brown onion diced  
2 garlic cloves chopped  
2 red capsicum diced  
200g chicken thigh diced  
2 YVC Chorizo sliced  
2 tbsp Capirete Sherry Vinegar  
3 tsp Bolero smoked sweet paprika  
1g Saffron  
Salt flakes & cracked black pepper  
500g Raw Materials Tomato Pasta Sauce  
500g Santo Tomas Bomba Paella Rice  
2L Moredough Kitchens Chicken Stock  
2 tbsp flat leaf parsley chopped  
300g peas  
2 lemons quartered

Over a medium heat gently fry the onion, garlic and capsicum in the oil until soft. Add the diced chicken and chorizo and fry until golden. Deglaze the pan with sherry vinegar to pick up the cooked in bits. Stir through the paprika, saffron, salt & pepper then the pasta sauce – cook for 3 minutes or until the sauce thickens. Add the rice & half the stock. Gently bring up to a simmer. Cook over medium heat, without stirring, for 10-15 mins, adding stock to the pan when it is looking dry. Add peas & parsley and cook for another 8-10 minutes or until the rice is tender & the stock is absorbed. Stand for 10 mins before garnishing with lemon quarters and serving. *Buen Provecho!*

- *Prefer a seafood Paella?*  
Use a combination mussels, prawns, firm white fish or calamari with the MK Fish or Shellfish Stock.
- *Vegetarian?* Try artichoke hearts, fresh chopped tomatoes, olives and mushrooms together with MK Vegetable Stock.



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# The Paella

## SHOPPING LIST



- 4 Moredough Kitchens Chicken Stock 500ml
- 1 Raw Materials Tomato Pasta Sauce 500g
- 1 Bolero Paprika Sweet Smoked 90g
- 1 Santo Tomas Bomba Rice 500g
- 1 Capirete Sherry Vinegar 4yr 375ml
- 1 Valdezarza EVO Oil Tin 500ml
- 1 Raw Materials YVC Chorizo 300g
- 1 Raw Materials Salt Flakes Natural 125g
- 1 Anjoman Saffron 1g
- 1 Brown Onion
- 2 Red Capsicum
- 1 Garlic Bulb
- 200g Chicken Thighs
- 300g Peas (fresh or frozen)
- 2 Lemons
- 1 Bunch Flat Leaf Parsley
- Cracked Black Pepper

*Paella is all about simplicity and the quality of rice must shine. A true paella calls for short grain, Bomba rice, which has the ability to absorb more cooking liquid whilst maintaining its shape.*

*Never stir Paella once the rice has been added, just gently nudge the ingredients. This helps create the socarrat (the crust on the bottom of the pan), which is considered by many Spaniards as the most coveted part of the meal.*



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