



## Chicken Paella








### Ingredients

Serves 4

- 1 medium onions, diced
- 3 cloves garlic, finely chopped
- 1 red, 1 yellow pepper, deseeded and diced
- 300g paella rice
- 300g chicken breast, diced
- 1 litre hot chicken stock
- 150g frozen peas
- 2 teaspoon smoked paprika or 1tsp chilli powder
- 2 tbsp olive oil



### Method

-  Warm the olive oil in large wok or frying pan, over a medium heat.
-  Fry onions and garlic together then add the chicken and smoked paprika, cook for 10 minutes until chicken has browned.
-  Add the diced peppers and cook for a further 5 minutes.
-  Stir in the rice until the rice is completely coated in oil. Add half the stock and bring up to a simmer.
-  Add the remaining stock and bring to boil, reduce heat, cover for 10 minutes. The rice will absorb all the stock and cook through.
-  Remove cover, add the peas re-cover and allow to stand for 10 minutes.
-  Serve.

**Top Tip: Use skinless boneless chicken thighs for a cheaper cut of chicken.**

**Add 70g diced Chorizo for added flavour.**