

Seafood Paella

Cook: 45 minutes

Seafood Paella



Step 1.

Heat oil in a paella pan, adding onions to soften

Step 2.

Add thighs skin side down and cook for 10 -15 minutes, turning once

Step 3.

Add chorizo, paprika, thyme, chilli & garlic and lemon juice, stirring constantly for a few minutes

Step 4.

Add white wine (or Sherry). Once evaporated add the rice, stirring constantly for a few minutes until all mixed in

Step 5.

Add the stock bit by bit, then the chopped tomatoes and simmer for further 15 minutes.

Step 6.

Stir in the seafood mix, prawns & Crevettes and simmer for 5 minutes, covering with lid.

Step 7.

Check the rice is cooked and the seafood is cooked through, before squeezing some lemon over the dish, adding lemon wedges to garnish and a sprinkle of parsley.

Step 8.

Serve up into shallow bowls whilst hot and enjoy.

Ingredients

Serves 4

1 tbsp olive oil

1 onion finely chopped

1 tsp hot paprika

1 tsp chopped chilli (optional)

1 tsp dried thyme

300g Paella rice

½ chorizo sausage finely chopped

3 tbsp dry sherry or white wine

400g can chopped tomatoes

2/3 cloves garlic finely chopped

900ml good quality chicken stock

4-6 skin on chicken thighs

400g frozen seafood mix, defrosted

Raw prawns of choice, Crevettes, Crayfish

1 lemon ½ juiced, ½ cut into wedges

Parsley for garnish

Paella pan preferable or shallow large pan