

# SPANISH PAELLA WITH CHICKEN AND PRAWNS

EUROPE  
/ SPAIN

## ORIGINS

Created in the region of Valencia on Spain's east coast during the 15th century, Paella was named after the Catalan word for 'pan'. Fieldworkers made a simple way to cook the locally grown rice whilst in the fields. The rice was flavoured with saffron and paprika and, on special occasions, meat like duck or chicken. Given the region's proximity to the Mediterranean Sea, the addition of seafood became a staple.



4



10 min



45 min



## WHAT YOU NEED

- 1/2 pkt (15 g ) Spanish spice
- 200 g frozen peas
- 500 g chicken thigh, diced
- 2 cups paella rice\*
- 1 onion, chopped
- 1 l chicken stock
- 1 capsicum, sliced
- 1 lemon
- 150 g raw shelled prawns
- 100 g chorizo, sliced

## HOW TO MAKE

①

Sauté chorizo and chicken, 10 min. Remove and set aside.

②

Sauté onion and capsicum, 5 min. Add spice, sauté 1 min. Stir in rice, sauté 3 min. Add 500 ml stock, cover and cook on low 25 min.

③

Add remaining stock, prawns, peas, chicken and chorizo, cook on low 10 min till liquid fully absorbed.

④

Turn up the heat and create a crispy crust on the bottom of the pan.

## HOW TO SERVE

Season with 2 tbsp lemon juice and garnish with fresh lemon wedges and parsley.

## HINTS & TIPS

### SIDES & CONDIMENTS

The ingredient combination in a paella are endless and the recipe allows you to use any ingredients you have on hand.

### SWAPS & ALTERNATIVES

veggie combos: use roasted red pepper instead of fresh capsicum for a sweeter smoky flavour  
reduce meat: omit one of the proteins and add in eggplant or mushrooms  
alternative: paella rice\*= any short grain rice will work

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