



BRENDA SA
KITCHEN

Chicken and chorizo paella



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INGREDIENTS:

SERVES 4

400g Brindisa Calasparra Paella Rice	2 onions, finely sliced
40g Brindisa Navarrico Piquillo Peppers	4 large plum tomatoes, finely diced
60g Brindisa Cooking Chorizo	1 handful of flat leaf parsley
1 tsp Brindisa Saffron Stamen La Mancha	Pinch of salt
1 tsp Brindisa La Chinata Mild Smoked Paprika	Pinch of black pepper
4 chicken thighs, boneless, skinless	Water
400ml chicken stock broth	Olive oil
Small handful marjoram spice, finely chopped	
2 garlic cloves, minced	
2 lemons	

METHOD:

1. Finely grate the zest of half a lemon and add to the chicken along with some salt and black pepper and 10ml olive oil. Allow to marinate for 3 hours.
2. Fry the onion in the remaining olive oil in a large pan. Once softened add the garlic, tomatoes, paprika and remaining salt. Cook out until the tomatoes are broken down and the liquid has been cooked off.
3. Add the stock and the saffron and bring to the boil.
4. Add the rice and give a stir to make sure everything is evenly distributed, do not stir again.
5. Cook at a gently rolling boil for 5 minutes.
6. Cut the chorizo in half and sauté briefly to lightly colour.
7. Once the rice is no longer soupy arrange the chicken pieces, chorizo, and pepper slices over the top, pressing into the rice slightly, turn the heat to low and cook for 10 minutes.
8. Place the paella into an oven at 180 degrees for 5 minutes and then remove and ensure chicken is cooked through.
9. Allow paella to rest, covered with a clean cloth for 5 minutes before finishing with chopped parsley and lemon wedges.