

Chicken and chorizo paella

Ingredients

1 medium onion	1 red or orange pepper
3 tomatoes	2 cloves of garlic
1 tablespoon of olive oil	250g of chicken - breast or thigh fillet
250g paella or risotto rice	1 teaspoon of saffron threads or paella powder
Pinch of salt and black pepper	650ml boiling water
1 chicken stock cube	50g frozen peas
50 -100g chorizo sausage (depending on taste)	

1. Chop the onion finely.
Core and slice the pepper.
Chop the tomatoes
Peel and crush the garlic.
2. Cut the chicken into thin strips. Heat the oil in a frying pan and fry the chicken until golden brown.
3. Remove the chicken. Fry the pepper, onions and garlic over a low heat until soft and golden.
4. Add the tomatoes and cook for a further 5 minutes.
5. Add the stock cube to a jug of boiling water and when mixed pour into the pan.
6. Add the chicken, saffron or paella powder, rice and salt and pepper.
7. Put a lid on the pan and cook the paella over a low heat for about 15 minutes, stirring occasionally. Add more water if necessary.
8. Stir in the chorizo and peas and cook the paella for five more minutes.

iQue approveche!