

EASY PAELLA



Serves 4-6



Prep Time 20 minutes



Cook Time 20-30 minutes



INGREDIENTS

- 1 red onion
- 4 cloves garlic, finely chopped
- 250 g boneless chicken thighs, cut into 2cm pieces
- 1 Spanish spicy chorizo sausage, cut into small pieces
- 1-2 tsp sweet smoked paprika
- 400 g can **Wattie's Chopped Tomatoes in Purée**

METHOD

1. Heat 2-3 tablespoons of olive oil in a paella pan or large low sided frying pan. Add onion and garlic and sauté for 2-3 minutes. Increase the heat and add chicken. Stir fry to brown the chicken. Add chorizo and smoked paprika. Continue cooking a further 2 minutes.
2. Add **Wattie's Chopped Tomatoes in Puree** and pour over 2 1/2 cups stock. Stir and allow to come to the boil. Scatter over rice. Reduce heat. Add red

- 2 ½ - 3 cups hot chicken stock
- 1 ½ cups paella (Callaspara rice) or risotto rice
- 1 red capsicum, deseeded, cut into 2cm pieces
- 15 round green beans, halved
- 12 frozen prawn cutlets
- chopped parsley to garnish
- lemon wedges to garnish

capsicum and green beans. Gently press the vegetables into the stock with the back of a spoon to ensure the rice is covered. Do not stir the rice. Top with the frozen prawns.

3. Simmer uncovered for approximately 20 minutes, until the rice is cooked. If the liquid reduces too quickly add a little extra stock. Remove from the heat. Cover pan with a lid or foil and allow to stand for 10 minutes. This will allow any extra liquid to be absorbed into the rice.
4. Garnish with chopped parsley and lemon wedges.