

Chicken and Chorizo Paella



Ingredients:

- 2 chicken breasts
- 4 tbsp oil
- 1 onion
- 1 tsp ground turmeric
- 115g chorizo sausage
- 225g long grain rice
- 1 chicken stock cube - 600ml stock
- 4 tomatoes
- 1 red pepper

Method:

1. Prepare the 600ml stock – boiling water + stock cube.
2. Chop chicken into small cubes.
3. Heat the oil in a saucepan and brown the chicken on both sides.
4. Chop the onion.
5. Add the onion to the chicken, and stir in the turmeric. Cook for 2 minutes.
6. Slice the chorizo and add to the pan with rice and stock.
7. Bring to the boil and season to taste, then cover with the lid and continue to cook on a medium-low heat for 15 minutes.
8. Skin the tomatoes and chop.
9. Slice the pepper into long strips.
10. After the 15 minutes, add the chopped tomatoes and sliced pepper. Cook for a further 5 minutes, or until the chicken is tender and rice has absorbed the stock.