

Summer Beachside Paella



Prep 5-10 minutes

Cook 55 minutes

Serves 4

1/3 cup olive oil

700g plain chicken nibbles, about 16 pieces

2 medium onions, finely chopped

150g (2-3) chorizo sausages, diced

1 tsp smoked ground paprika

2 cups short grain rice

400g can tomatoes in juice, chopped

*900g **Essential Cuisine Chicken or Vegetable Stock***

Optional: 185g can smoked oysters

2 red capsicums, cut into 1cm pieces

3/4 tsp salt and several grinds black pepper

Garnish: 1/4 cup chopped Italian parsley

Summer Beachside Paella

In Spain every family has their own version of this simple but special dish, which is often cooked over an open fire at the beach or out in the countryside.

To prepare paella: In a large heavy pan or paella dish heat 2 tablespoons of the oil. Add the chicken nibbles and brown over medium high heat. Cover and cook for 10-15 minutes, chicken should be lightly browned and almost cooked through. Remove the cooked chicken to a plate to one side.

Add the remaining oil to the pan and cook the onions over low heat with chorizo and paprika until onions are transparent, 6-8 minutes.

Add the rice and stir for 1 minute to coat it in oil. Mix in the tomatoes, **Essential Cuisine Stock** and seasoning. Bring to a simmer and cook for 10 minutes.

Stir in the partially cooked chicken, optional oysters and capsicum. Cover and cook for 10 minutes or until the rice is just tender and the mixture is no longer sloppy. Remove from the heat, cover and stand for 5-10 minutes.

To serve, sprinkle over the parsley to garnish.

