

Spanish Paella



Servings: 4

Ingredients:

- 1 tablespoon oil
- 1 onion, finely chopped
- Pinch of saffron threads (optional)
- 1 clove garlic, peeled and crushed
- 1 red pepper, deseeded and chopped
- Yellow pepper, deseeded and chopped
- 200g long grain or risotto rice
- 250ml white wine
- 500ml chicken stock
- 350g pack mixed seafood, frozen
- Leftover cooked meat such as chicken or pork.
About 2 spicy cooked sausages such as merguez or chorizo, sliced
- 125g frozen peas
- Salt and ground black pepper

Method:

1. Heat the olive oil in a large frying pan add the onion and cook gently for 5 minutes. Meanwhile soak the saffron in 2 tbsp. hot water, if using. Add the peppers, garlic and cook for 3-4 minutes.
2. Stir in the rice, wine, hot stock, saffron mixture and seasoning. Bring to the boil and simmer, stirring occasionally until almost all the liquid has disappeared, add the seafood, leftover meat and spicy sausage, cover, turn the heat down and simmer for 5 min, taking the lid off every few minutes to give it a stir.
3. Add the peas and cook for a further few minutes until the liquid has evaporated. Season and serve immediately.

Allergens: