

# Chicken and Chorizo Paella

## Ingredients

- $\frac{1}{2}$  an onion
- 1 chicken piece
- 2 garlic cloves
- $\frac{1}{2}$  fresh chili
- $\frac{1}{2}$  chicken stock cube
- 100ml boiling water
- 50g paella rice
- Salt and pepper
- $\frac{1}{4}$  cup frozen peas
- $\frac{1}{4}$  lemon
- A handful of parsley
- 1  $\frac{1}{2}$  tsp paprika
- $\frac{1}{2}$  a pepper

## Method

1. Cook the paella rice and check it regularly- sieve when ready.
2. Cut the onion, garlic, parsley and chilli finely.
3. Cut the pepper into small pieces and slice the Chorizo
4. Cut the chicken into bite size.
5. Prepare the chicken stock in a measuring jug, stir thoroughly and set aside.
6. Fry the chorizo on a medium heat for a minute and then put in a plate.
7. Fry the chicken till it starts browning and put in the plate.
8. Fry the onion, pepper, chilli and garlic for a few minutes.
9. Turn down the heat and add the paprika, chicken and chorizo. Cook for 2 more minutes.
10. Add the, peas, paella rice, stock, salt and pepper. Then simmer for 5 minutes.
11. By this time all the stock should have all been absorbed.
12. Squeeze in the juice from a lemon quarter and the chopped parsley.
13. Serve with lemon and parsley.