

Paella

Ingredients

Serves 4

200g cooked chicken
½ chorizo sausage
½ bag cooked prawns
1 onion
1 pepper
6 mushrooms
Handful fresh coriander
1 tsp garlic
2 bags microwaveable long grain rice
200ml vegetable stock
1 tbsp. turmeric
1 tin chopped tomatoes

Equipment

Knives
Chopping boards
Measuring jug
Measuring spoons
Hot pan with lid
Serving spoon

Method

1. Prepare all vegetables using the bridge and claw knife techniques.
2. Heat the oil in a pan over a medium heat, add the onion, garlic and chorizo to the pan and cook for 2 minutes while stirring.
3. When the chorizo begins to crisp up add the turmeric. Fry for 2 minutes.
4. Pour in the stock, tomatoes, mushrooms and peppers and bring to the boil, reduce heat and simmer for 5 minutes with a lid on.
5. Keep stirring to prevent the food sticking to the pan.
6. Add the bags of rice and mix well.
7. When most of the liquid has been absorbed, add the cooked chicken and cooked prawns and mix in.
8. Garnish with coriander, serve and enjoy!