

Chicken and Chorizo Paella

1 tablespoon olive oil
50g butter
2 chicken breasts fillets, cut into chunks
2 small onions, finely sliced
1 fat garlic clove, crushed
140g cooking chorizo, sliced
1 teaspoon turmeric
A pinch of saffron
1 teaspoon paprika
300g paella rice
850ml hot chicken or vegetable stock
200g frozen peas
1 lemon, cut into wedges, to serve
½ small bunch of parsley, finely chopped, to serve

Heat the olive oil with the butter in a deep frying pan over a high heat. Brown the chicken all over – don't cook completely. Once browned, transfer to a plate. Reduce the heat to low, add the onions and cook slowly until softened, about 10 minutes. Add the garlic, stir for 1 min, then toss in the chorizo and fry until it releases its oils. Stir in the spices, then tip in the rice. Stir to coat the rice in the oils and spices for about 2 minutes, then pour in the stock. Bring to the boil, return the chicken to the pan and simmer for about 20 minutes, stirring occasionally. Add the peas to the pan and simmer for a further 5 minutes until the rice is cooked and the chicken is tender. Season well and serve with the lemon and parsley.

