

Chicken, Chorizo & Roasted Red Pepper Paella

I have cooked this paella so many times. Its great because its simple, very tasty and doesn't contain any seafood (although you could add some if you want)

I have done step-by-step instructions that show you the basics for cooking an easy paella.

Ingredients:

For 8 People (using a 46cm or larger Paella Pan)

About 800g Chicken Meat (*Leg, Thigh or Breast meat diced into bite-size pieces - keep the skin & bone on for extra flavour*)

800g Spanish Paella Rice (*Easy to get from any of the Supermarkets*)

400g sliced chorizo, cut in thick strips

250g Chopped French green beans

Large tin of chopped tomatoes

About 2½ litres of boiling chicken & vegetable Stock (If using stock cubes use about 2-3 stock cubes)

Saffron

1 tsp of Sweet Paprika (Pimenton Dulce)

290g jar of Roasted Red peppers

Extra virgin olive oil

1 Medium onion, finely chopped

1 Clove of Garlic, finely chopped

Salt

Sprig of Rosemary

2 lemons (cut into wedges for decoration)



Instructions:

Heat a few tablespoons of the olive oil in the Paella Pan and part cook the chicken pieces a little (longer if they contain bones). Then remove the chicken from the pan.

Make up the stock and add a good pinch of the saffron stamens. Let them infuse for about 15 mins.

To make the "**Sofrito**", one of the most important parts of the Paella, first sweat the onion in the Paella Pan until soft. Then add the chopped tomatoes and the garlic and fry over a high heat. Keep stirring and as the mixture reduces, it will start to thicken up to a thick dark paste. When it is this dark red paste, you have the perfect sofrito !

Return the chicken to the pan along with the chorizo, paprika and about half the jar of peppers. Mix around thoroughly and continue fry for few more minutes.

Add double the measure of rice in hot stock to the paella pan, plus about another ¼ litre. Taste for seasoning. It needs to be quite well salted, but if using stock cubes, then you will probably not need any extra salt.

Then add the beans and bring to the boil and leave for several minutes for all the flavours to mix in with the stock.

Now add the rice, mix around briefly and even out in the pan ensure all the rice grain are under the surface of the liquid. DO NOT STIR the rice after this.

After about 10 minutes the rice should start to appear though the liquid. Now turn down the heat and continue to simmer for about another 10 minutes until the rice starts to dry out. (If some rice starts to appear whilst other areas still have liquid you can carefully distribute the rice around with the skimmer)

Once most of the liquid has been absorbed, try the rice from under the top surface. It should be cooked "al dente" still with a slightly nutty taste.

Now cover the Paella pan with foil and turn up the heat for a minute or so. (You will hear the rice "pop" as it is caramelising on the bottom of the pan). This is called the "**Socorat**" the most highly prized part of Paella. Covering the pan at this stage also helps finish off the cooking of the top layer of rice.

Turn off the heat. Decorate with lemon wedges, the remaining red peppers and the sprig of rosemary. Recover and leave for a good 10 minutes to rest. Serve directly from the pan remembering to scrape to the bottom to get the "socarat"

.... and above all - enjoy.

Simple Paella

Ingredients:

600 grams of Paella Rice
1/2 a boned Chicken (cut in pieces)
2 large ripe tomatoes
2 medium-sized red peppers
Black pepper
Garlic
Parsley
A strand of saffron
Olive oil
1/2 lemon
A sprig each of rosemary and thyme
Salt



Instructions:

Fry the chicken in the Paella Pan with some olive oil. Add about 8 glasses of water, and bring to the boil. Leave simmering for around half an hour.

Remove the Chicken and stock from the Paella Pan. Fry the red pepper, tomato and garlic in olive oil. Then add the rice, stir for a minute and then add the chicken, chicken stock (there should be 6 glasses), the juice of half a lemon, black pepper, parsley, thyme, rosemary, the saffron strands (grinding them first) and salt.

With everything in the pan, turn the heat up to maximum and boil for about 10 minutes. Then lower the heat and leave to simmer for another 10 minutes. After 20 minutes, the liquid should have evaporated. Turn off the heat, and leave to stand for five minutes. You can cover the pan with several layers of paper (newspaper is quite good for this) to keep in the heat and absorb the last of the vapour.

Traditional Valencian Paella

Ingredients:

Ingredients for 4 people : -

400 gr of Chicken

300 gr of Rabbit

240 gr of Green Beans

65 gr of Ripe Tomato

100 ml of Olive oil

350 gr of Paella Rice

800 ml of water

20 gr of salt

Saffron



Instructions:

The meat is cut in pieces (about the size of a small egg).

The oil is heated in the Paella Pan and when very hot the meat is added. Once browned, the tomato is added and is fried until reduced (called the sofrito) . The paprika is added and also fried a little

Immediately afterwards the water is added with the green beans, saffron and the salt and leave to boil for about 20 minutes on a medium heat

The rice is added next distributing around the Paella Pan. Turn up to a high heat setting and boil for 10 minutes. Continue to cook for a further 10 minutes on a low heat until the liquid has been absorbed.

Leave to rest for some minutes before serving at the table.