

# CHICKEN AND CHORIZO PAELLA

## Ingredients

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2 tsp of crushed garlic  
1 onion, diced  
Handful of flat leaf parsley, coarsely chopped  
100g of chorizo, sliced  
2 boneless chicken breast, chopped  
Olive oil  
1 tsp of ground paprika  
1 red capsicum  
1 tbsp of tomato puree  
1 cup of chicken stock  
500g of paella rice  
Lemon wedges

## Method

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Place a large pan on medium heat, add a bit of olive oil and wait until sizzling. Add the garlic, onion, parsley stalks, chorizo, chicken, capsicum and paprika and fry for 5 minutes. Stirring to combine.

Add the tomato puree and stir in the chicken stock. Add rice and combine, ensuring the the rice begins to absorb the flavours. Place a lid over top and bring to bubbling. Leave to simmer for about 15 minutes, stirring now and then. Once liquid is absorbed and rice is cooked, serve with a dash of lemon juice squeezed over top and rest of parsley.