

# Paella

## Ingredients

- 1 tbsp olive oil
- 1 onion
- 1 tsp hot smoked paprika
- 1 tsp dried thyme
- 300g paella or risotto rice
- 400g can chopped tomatoes with garlic
- 900ml chicken stock
- 400g chicken breasts
- 1 lemon, ½ juiced, ½ cut into wedges
- handful of flat-leaf parsley, roughly chopped
- Salt and pepper
- 150g frozen peas

## Equipment

- Knife
- Chopping board
- Large frying pan/wok (with lid)
- Wooden spoon/spatula
- Measuring jug

**Prep. time** 10 mins

**Cook time** 30 mins

**Hob temperature** High - medium

**Serves** 4 people

## Method

1. Peel and chop the onion. Chop the chicken into cubes.
2. Heat the olive oil in a large frying pan or wok. Add the chicken and fry until sealed (white on the outside). Add the onion and soften for 5 mins.
3. Add the smoked paprika, thyme and paella rice, stir for 1 min. Stir in the chopped tomatoes and chicken stock.
4. Season with salt and pepper and cook, uncovered, for about 15 mins, stirring now and again until the rice is almost tender and still surrounded with some liquid.
5. Add the frozen peas and cover with a lid. Simmer for 5 mins, or until the rice is tender. Squeeze over the lemon juice, scatter over the parsley and serve with the lemon wedges.