



TRADITIONAL PAELLA WITH CHORIZO

2 tbsp olive oil
7 oz chorizo, sliced
3 garlic cloves, minced
1 onion, diced
1 red pepper, diced
1 large tomato, peeled and diced
½ lb chicken thigh fillets, cut into 1.5" pieces
1 1/2 cups paella rice
3 1/2 cups chicken broth
1 tsp saffron threads
12- 16 medium prawns, whole
12 large mussels

- Turn all knobs to "OFF" then turn on the gas supply. Depress the igniter button for the burners and immediately push and turn the burner control knob counter-clockwise to the "HI" position and wait for the burners to light. Light both burners.
- Heat 1 tbsp oil in a paella pan or large skillet.
- Add chorizo and cook until browned. Remove with a slotted spoon.
- Heat remaining oil. Add garlic and onion, cook for 3 minutes or until translucent. Add red pepper and cook until softened. Add tomato and cook for 1 minute to soften.
- Add chicken and cook until chicken is lightly browned all over but still raw inside.
- Add rice and mix until the grains are coated in oil.
- Add in most of the chorizo (reserve some for garnish).
- Add chicken broth and saffron, stir once, then leave until it starts simmering. Turn the heat down slightly to medium so it is simmering energetically but not rapidly for 3 minutes, then turn the heat down to low. Do not stir!
- Cook for another 7 minutes without stirring.
- Place the prawns into the rice, squidding it in so they are mostly immersed, then push the mussels in so they are partially immersed. The mussels will leech liquid.
- Cook for 5 - 8 minutes or until prawns are opaque, mussels are open and most of the liquid has evaporated. Discard any mussels that do not open.
- Scatter over reserve chorizo.
- Rest for 5 minutes before serving.