

Paella Mixta

6 tablespoons olive oil	5 cups hot chicken stock
250gms boneless chicken thigh meat, cut into 2.5cm pieces	Pinch of saffron threads
1 large red onion, cut into 2.5cm pieces	1 red capsicum, cut into 2.5cm or 1/2 cup of smoked piquillo peppers
5 cloves garlic, finely chopped	12 large green prawns
200gms chorizo sausage, sliced 1/2cm	2 1/2 cups Calasparra or Bomba rice
1 x 440gm tin whole peeled Italian tomatoes, drained and roughly chopped, or 2 ripe tomatoes grated so the skin is left behind	1-2 teaspoons sweet smoked paprika
	Flat-leaf parsley and lemon wedges for garnish

Heat the oil in a paella pan or another large shallow pan over a medium heat. Add the chicken and sauté until golden. Toss in the onion and the garlic and continue cooking until the onion is soft and translucent. Add the sausage and sauté until coloured and starting to release its oil. Add the grated tomato or chopped tinned tomatoes, along with the stock and saffron.

Bring to the boil, scraping the bottom of the pan and reduced the heat to a gentle simmer. Add the rice & paprika, stir and then place the prawns and piquillo peppers or capsicums on top. At this point you can also add other vegetables*.

Simmer uncovered for approximately 20mins. Test the rice & when done to your liking remove the pan from the heat, cover loosely with paper or foil and stand in a warm place for 10min. This is an important step as it allows any remaining liquid to be absorbed, resulting the 'dry' rice that is typical of paella.

To serve: remove the foil and garnish with lemon wedges and chopped flat-leaf parsley. Place in the centre of the table and let everyone help themselves. Serves 6.

*Optional pre-cooked vegetables such as artichoke hearts, green beans, peas, broad beans or large Spanish butter beans can be added.