

Easy Paella

10 minutes preparation
20-25 minutes cooking

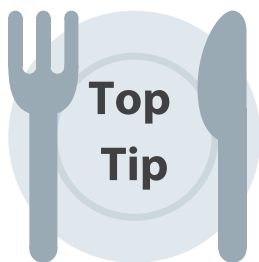
INGREDIENTS

300g paella rice/risotto rice
1ltr fish, chicken or vegetable stock
1 red, green or yellow pepper
1 onion or 2 leeks
1 clove garlic
100g chorizo
1 tsp ground turmeric
200g frozen peas
450g frozen seafood mix
1tsp olive oil

METHOD

1. Chop onion and pepper, add the olive oil to a pan and cook until soft.
 2. Chop chorizo and garlic add to onions and peppers in the pan and cook for three to four minutes.
 3. Add rice, stock and turmeric and stir together.
 4. Cook until rice is nearly done then add seafood mix and peas and cook for a further 10 minutes
 5. Serve with a lemon wedge
- NB - you may have to add more water to finish the rice off

seafish



**Top
Tip**

Don't like seafood? Why not make a chicken paella, just as tasty. Fry off your chicken at step 2. Swap out chorizo for sausage, or smoked bacon.

