

Easy Paella

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



Don't like seafood? Why not make a chicken paella. Fry off your chicken at step 2.

METHOD

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

Serving suggestion- serve with a lemon wedge.

seafish