

Paella

Ingredients

6 boned chicken thighs with skin, cut into large bite-size pieces
1 large Spanish onion, finely chopped
1 red pepper, deseeded and diced
125 g (4oz) chorizo sausage in one piece, skinned and cut into small dice
2 fat garlic cloves, crushed
1 tsp. ground paprika
175 g (6oz) vine-ripened tomatoes, roughly diced
225 g (8oz) paella rice
125 g (4oz) cooked peeled king prawns, plus 1-2 whole king prawns to garnish
50 g (2oz) frozen petit pois

Method

1. Preheat the oven to 180°C (160°C fan) mark 4. Season chicken with a little salt.
2. Heat a large, shallow nonstick frying pan and add a few chicken pieces, skin-side down. When the skin has turned deep golden, stir to brown on all sides. Remove to a plate and brown remaining pieces.
3. Add the onion, pepper and chorizo to the pan and fry over a medium heat for 5-10min until the onion is golden and soft and the chorizo brown at the edges. Stir in the garlic and paprika and cook for 1min.
4. Return chicken to the pan with tomatoes, rice (the key is to use Spanish paella rice, but if you can't find it, use a risotto rice, which has a round grain) and 750ml (1¼ pints) boiling water. Bring up to a simmer, cover tightly and cook in oven for 30min or until all the liquid has been absorbed and the rice is just tender.
5. Stir in the prawns and peas; cover and return to oven for 5min until heated through. Season, garnish, then serve immediately with lemon wedges to squeeze over.