

VALENCIAN CHICKEN & PRAWN PAELLA

Serves 6

Ingredients

Extra virgin olive oil, for cooking
 2 Brown onions, peeled, chopped
 4 cloves garlic, peeled, chopped
 1 Long green chilli, sliced
 100g diced bacon
 Sea salt to taste
 Freshly ground black pepper to taste
 ½ tsp dried fennel seeds
 Pinch dried chilli flakes
 Pinch of saffron threads soaked in a little water
 12 green prawns, shelled, deveined, tail on
 6 boned chicken thigh fillets, skin off, diced
 1 cup fresh parsley, roughly chopped
 375g paella rice
 1 cup frozen peas
 1 litre veal or chicken stock, boiling
 Lemon wedges & aioli to serve

Method

- In a paella pan on a high heat fry the onion, garlic, chilli & bacon in a little olive oil until slightly coloured then add the chicken and brown
- Add fennel seeds, chilli flakes then season with salt & pepper
- Now add the saffron and rice and stir to make sure the ingredients are mixed evenly, now add the stock to completely cover and reduce the heat by half and cook without stirring for approx. 20 minutes until the rice has absorbed the majority of the stock
- Finish by adding the prawns & peas cooking for approx 5 minutes till cooked through
- Garnish with the parsley & serve with the lemon & aioli

