

# Cheats Paella

RECIPE BY ROSE STREET PANTRY

SERVES 3-4

## INGREDIENTS

- 1 cup of uncooked rice (paella if you have it otherwise just short grain)
- 40g / 2 tablespoons olive oil (Mount Zero)
- 2 tomatoes or a punnet of cherry tomatoes - diced
- 100g green beans – top and tail
- 1 onion (any type) finely diced
- 40g / 2 tablespoons of butter
- 1 red capsicum - diced
- Fresh herbs including a bunch of parsley (thyme, bay leaves, sage etc)
- Garlic – 4-6 cloves – peeled and chopped
- 2 teaspoons of chicken bone broth / stock powder - *optional*
- 500g chicken pieces
- 1 teaspoon turmeric
- 1 teaspoon paprika
- 1 lemon
- Large pinch of Murray River salt & cracked pepper to taste
- 2-3 strands of saffron or 6-10 drops of saffron extract
- 2 teaspoons of veggie stock powder - *optional*
- 100g fresh baby spinach
- 200g chorizo (Gamze)
- 1 cup of frozen peas
- 100g mushrooms – any sort – a variety is good – chopped or torn into bite size pieces

## METHOD

**STEP 1** Cook your rice

**STEP 2** Add chopped onion and garlic, olive oil, herbs, salt, pepper and butter to the pan and fry for approx. 10 minutes with the lid on. Use parsley stems but hold back finely chopped leaves.

**STEP 3** Add chopped chorizo and chicken to the pan and fry for a further 10 minutes. Add mushrooms.

**STEP 4** While the chorizo and chicken are cooking add paprika and turmeric, veggie and chicken stock powder. If need be add some water (approx. 100ml).

**STEP 5** Add cooked rice and stir to combine. Put the lid on for 5 minutes to let the flavours infuse into the rice.

**STEP 6** Add capsicum and green beans and frozen peas and the zest of the lemon. Put the lid on for 5 minutes. Taste and season accordingly.

**STEP 7** Turn off. Stir through chopped parsley leaves, spinach, diced tomatoes and lemon juice.