

Prawn and Chorizo Paella



Ingredients

500ml good quality chicken stock	1 tsp smoked paprika
Pinch saffron threads	1/2 tsp hot paprika (or to taste)
1 chorizo sausage, thinly sliced	1 1/2 cups bomba, arborio or medium grain rice
1 tbsp olive oil	400g can crushed tomatoes
1 onion, finely chopped	1 tbsp tomato paste
1/2 red capsicum, chopped	1/2 cup green peas
1/2 green capsicum, chopped	400 g green prawns, peeled, tails left on
3 cloves garlic, crushed	Lemon wedges and chopped parsley, to serve

Directions

Step 1 – Prepare the barbecue for direct cooking over medium heat (180°C-200°C), ensuring the grills are clean. Place a BBQ safe paella or frying pan into the BBQ to preheat.

Step 2 – While the BBQ is heating up, place the stock and saffron threads into a small saucepan, bring to a simmer then turn off the heat and set aside.

Step 3 – When the paella pan has reached temperature, add the oil and chorizo and sauté until the chorizo starts to caramelize a little. Add the onion, capsicum and garlic and cook until the vegetables start to soften. Add the paprikas and rice and stir well to combine, cooking for a further 3 minutes.

Step 4 – Add the tomatoes, tomato paste and stock and stir through, then close the BBQ lid and cook for around 15 minutes.

Step 5 – Mix the peas into the mixture, then place the prawns around the pan, nestling them into the rice. Close the BBQ lid and cook for a further 7 – 10 minutes, or until the prawns are cooked through and the rice is tender. Serve the paella in the pan along with the lemon wedges and parsley.

