



PAELLA DE LUXE

Serves 4 • Prep 1h 35' • A little effort

1 onion
2 garlic cloves
8 chicken drumsticks or thighs
200g Mettwurst or chorizo
150g French beans pinch of saffron strands
5 tbsp olive oil
270g tinned tomatoes
70ml white wine
1 tsp smoked paprika
270g paella rice
850ml chicken stock, warm
lemon wedges, to serve

Cook the lentils for 20 minutes in a saucepan with plenty of salted water.

1. Peel and finely slice the onion, then peel and crush the garlic cloves.
2. Rinse the chicken, pat dry and season with salt and pepper. Cut the Mettwurst or chorizo into bite-sized pieces. Trim the French beans and cut into bite-sized chunks. Put the saffron into a small bowl and steep in 2 tablespoons of hot water.
3. Heat 2 tablespoons of olive oil in a large frying pan (28cm or larger). Fry the onion in the olive oil for 5 minutes, adding the garlic for the last minute.
4. Remove the onion and garlic and add one tablespoon of olive oil to the pan. Fry the Mettwurst or chorizo pieces for 4 minutes until cooked on all sides. Remove from the pan.
5. Add the remaining 2 tablespoons of olive oil and fry the chicken for 8 minutes until browned all over.
6. Add the onion and garlic, the tinned tomatoes, wine and smoked paprika, cover the pan with a lid or with foil and leave to cook on a medium heat for 15 minutes.
7. Remove the chicken and set aside.
8. Add the rice and French beans to the frying pan. Pour over enough chicken stock and all the saffron water to cover the rice and beans completely, and give them a stir.
9. Place the browned chicken pieces and Mettwurst/chorizo pieces on top of the rice. Turn the heat up to high and bring the liquid to the boil. Cook uncovered on a high heat for 10 minutes, not stirring the rice.

10. After 10 minutes, reduce the heat, add the remaining stock and cover the pan with a lid or with foil. Cook for 20 minutes until the rice is al punto (with a little bite to it). If the rice is not cooked enough at this stage, add a bit more water and continue to cook.
11. Once the rice is al punto, remove the paella from the heat and keep covered with the lid or foil. Leave to rest for 5 minutes before serving so it can absorb any remaining liquid.
12. Serve each portion of paella with a lemon wedge and finish off by squeezing some juice over the meat and rice.

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