

PAELLA

by Sergio Lopez Diez

I chose paella because I love it and I miss it from my home country of Spain. It is very common in Spain to serve paella as the special family Sunday meal. There are lots of paella flavours like fish paella but I chose chicken paella because it is one of my favourite flavours. There aren't any sweet paella flavours.

SERVES 4

- 50ml olive oil
- 400g Bomba rice
- 4 chicken thighs
- 1 diced onion
- 1 minced garlic clove
- 1 red pepper, deseeded and cut into cubes
- 2 roughly chopped ripe tomatoes
- 1 tsp paprika
- 800ml chicken stock
- 130g peas
- 1 pinch of salt
- 1 strand of saffron

1. To start cooking, heat the olive oil in the largest, heavy-bottom pan you have. Then fry the chicken thighs until they are golden brown on both sides. Remove them and set aside.
2. Then, using the same oil in the same pan, sauté the onion and the garlic and then add the red pepper and sauté for several minutes until softened.
3. Now, add in the tomatoes and continue to sauté the mix until the water that has been released from the tomato has evaporated.
4. Add the paprika to the pan and stir to mix. Before the paprika can burn, add the chicken stock and the saffron. Then, add the peas. Mix gently and increase the heat a little to allow the liquid to come up to the boil.
5. Then add the rice and mix everything well to combine. Add the pinch of salt and wait until the liquid comes back to boiling point before you lower the heat right down to a gentle simmer and leave to cook for 20 minutes.
6. After this 20 minutes, the broth should have evaporated and the rice should be loose and tender. It is important that it cooks equally in all areas of the pan.
7. Remove from the heat and cover with a lid or newspaper for 10 minutes.
8. Serve warm in a big platter to share in the centre of the table – like Christmas dinner!

