

Spanish Paella with shrimps, chicken and chorizo |

Recipe for 4 portions

Description

Spanish paella with shrimps, chicken and chorizo.

Note

The paella is a flexible dish which allows for many variations. Feel free to create new combinations of fish and meat or replace the shrimps by some mussels or some calamari rings.

Ingredients

For the paella

- 300 Gr Basmati rice
- 150 Gr Red onion
- 200 Gr Yellow pepper
- 200 Gr Red pepper
- 1 Clove(s) Garlic
- 2 Sprig(s) Thyme
- 1 Pinch(es) Saffron
- 1 Pinch(es) Paprika
- 200 Ml White wine
- 800 Ml Chicken stock
- 100 Gr Spanish chorizo
- 400 Gr Boneless chicken thigh
- 12 Unit(s) Peeled medium shrimps, tail-on
- 12 Sprig(s) Chives

- Salt and pepper
- Olive oil

Preparation

- Preparation time **45 mins**

General preparation

Cut the chorizo into dice. Cut chicken thighs into cubes. Dice the peppers. Chop the red onion. Chop the chives.

Paella preparation

In a large hot pan, drizzle some vegetable oil and fry the onion, peppers and chorizo for a few minutes. Add chopped garlic and rice and cook for 1 minute.

Garnish cooking

In a large hot pan, drizzle some vegetable oil and fry the chicken pieces over high heat for 4-5 minutes. Deglaze with the remaining white wine, add the shrimps, place a lid and cook for a few minutes until the shrimps are cooked.

To serve

Serve your paella in a beautiful bowl and garnish with chicken pieces, shrimps and chives.

Bon appétit!