# Spanish Fiesta Paella

## Ingredients
- Splash oil
- 1 onion
- 1 red pepper
- 1 chicken breast or thigh
- ½ tsp turmeric
- 150g paella rice or long grain rice
- 1 stock cube
- 300ml hot water
- 100g frozen peas

**Aim Higher**
- Trying adding the following:
  - 150g prawns/seafood mix
  - 50g chorizo sausage diced or ¾ tsp of smoked paprika

## Equipment
- All equipment provided by school

**Remember to bring a container from home to put it in**

## Method:
1. Prepare vegetables - peel and dice onion, slice pepper.
2. Heat oil in pan and soften the onions and pepper.
   - Peel the chorizo and slice. Add to the pan and fry until it releases its oils.
3. Add chicken and ensure that it is sealed.
4. Stir in the rice until it is coated with oil.
5. Add the stock, turmeric and smoked paprika. Bring to the boil and simmer for about 15 minutes, stirring occasionally.
6. Add peas and prawns/seafood and cook for about 5 minutes until heated through.

**Serving suggestion at home:** Garnish with chopped parsley and lemon wedges.