

# Paella



## Ingredients:

1 tbsp olive oil

1 onion chopped

1 tsp each hot smoked paprika and dried thyme

300g paella or risotto rice

3 tbsp dry sherry or white wine (optional)

400g can chopped tomatoes with garlic

900ml chicken stock

400g frozen seafood mix defrosted

1 lemon ½ juiced, ½ cut into wedges

handful of flat-leaf parsley roughly chopped

## **Method**

### **step 1**

Heat the olive oil in a large frying pan or wok. Add the onion and soften for 5 mins.

### **step 2**

Add the smoked paprika, thyme and paella rice, stir for 1 min, then splash in the sherry, if using. Once evaporated, stir in the chopped tomatoes and chicken stock.

### **step 3**

Season and cook, uncovered, for about 15 mins, stirring now and again until the rice is almost tender and still surrounded with some liquid.

### **step 4**

Stir in the seafood mix and cover with a lid. Simmer for 5 mins, or until the seafood is cooked through and the rice is tender.

### **step 5**

Squeeze over the lemon juice, scatter over the parsley and serve with the lemon wedges.