



PERFECT PAELLA

Using Miguel's amazing Paella making kit!
Recipe by Miguel Maestre

Cook Time 18 minutes | Serves 2-4

The quick and easy way to make an authentic paella at home with Miguel's signature family recipe. It includes all the original and authentic ingredients you will need, hand-selected by Miguel including Spanish Bomba Rice, Paprika and Soffritto. Simply add your choice of chicken and Miguel's Chorizo to what's in the kit for an authentic freshly cooked paella in just 18 minutes. Enjoy Spanish cuisine in your own home once a week. Ole!

Ingredients

1 Paella a la Maestre – Chicken & Chorizo Paella kit
Soffritto
Paprika
Rice
Extra virgin olive oil
250g free-range chicken breast
1 Chorizo
50g fresh or frozen peas (optional)
1 Lemon, cut into wedges, to serve

Method

Heat a 30cm frypan or paella pan on high heat, cover the pan with a thin layer of olive oil.

While the pan and oil are heating, dice the chicken breast and cut the chorizo into thin slices.

Add the chicken to the pan and cook until it begins to brown. Once the chicken begins to colour add the chorizo and cook until both are golden brown.

Add soffritto, paprika and rice from the paella kit to the pan, make sure the soffritto covers all of the rice. Leave to cook for 18 minutes, no need to stir!

If using peas, add a few minutes before the end of the cooking time.

Serve with wedges of lemon, to squeeze over the dish.

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