

Sea food paella

Ingredients:

Olive oil

1 onion finely chopped

1 red pepper finely sliced

1 garlic clove crushed

150g of Paella rice

A large pinch saffron

A large pinch smoked paprika

400ml of chicken stock

150g of large cooked prawns

100g of frozen peas

A small bunch of chopped parsley

Lemon (optional)

Recipe:

- Heat 1 tbsp of oil in a pan and cook the onion, pepper and garlic until soft.
- Stir in the Paella rice, saffron and paprika until well mixed.
- Pour in the stock and simmer for 15 minutes until just tender. Add a splash of water if needed.
- Add the prawns and peas for the last few minutes until heated through.
- stir through the parsley and serves with lemon wedges.