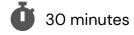




Chicken Paella

A quick and easy chicken paella made with our custom-blend Spanish spice mix, brown basmati rice, vegetables and free-range chicken mince.







Make it authentic!

Add saffron when cooking, and serve with a drizzle of aioli for an authentic flavour combination.

TOTAL FAT CARBOHYDRATES

39g

FROM YOUR BOX

BROWN BASMATI RICE	300g
BROWN ONION	1
SPANISH SPICE MIX	1 packet
CHICKEN MINCE	600g
TOMATOES	2
GREEN CAPSICUM	1
PARSLEY	1/2 bunch *
LEMON	1
SNOW PEAS	1/2 bag (125g) *

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt and pepper, 1 stock cube

KEY UTENSILS

large frypan, saucepan

NOTES



1. COOK THE RICE

Place rice in a saucepan and cover with water. Bring to a boil and simmer for 15-20 minutes. Drain and rinse.



2. SAUTÉ THE AROMATICS

Heat a large pan over medium-high heat with oil. Slice onion and add to pan. Cook for 2-3 minutes until starting to soften. Add in Spanish spice mix, cook for a further 2 minutes.



3. ADD THE VEGETABLES

Add chicken mince to the pan. Dice tomatoes and slice capsicum. Add to pan as you go along with 1/2 cup water and 1 stock cube. Cook, covered, for 5-6 minutes or until chicken mince is cooked through.



4. PREPARE TOPPINGS

Finely chop parsley. Cut lemon into wedges. Set aside.



5. TOSS THE RICE

Trim and slice snow peas. Toss through the pan along with cooked rice. Season with salt and pepper.



6. FINISH AND SERVE

Divide paella among plates. Garnish with parsley and serve with lemon wedges.



