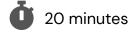
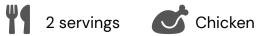


Chicken Saffron Paella

Quick & easy cheat's paella using brown rice, veggies and fragrant saffron threads. Drizzled with aioli and garnished with fresh parsley - this is a summer hit 🔆







Love lemons?

If you have lemons in your garden wedge one to squeeze over the top for a lovely fresh flavour boost.

FROM YOUR BOX

BROWN RICE	150g
SHALLOT	1
SAFFRON	1 packet
GARLIC CLOVES	1-2
CHICKEN STIR-FRY STRIPS 🍄	300g
TOMATOES	2
CORN COB	1
LEMON	1/2 *
PARSLEY	1/2 bunch *
AIOLI	50g
** CHICKPEAS	1/2 tin (200g) *
OLIVES	1 tub

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika

KEY UTENSILS

saucepan, frypan

NOTES

Add 1 tsp cumin or oregano for extra flavour!

VEG OPTION - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



1. COOK THE RICE

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



2. SAUTÉ SHALLOT & SAFFRON

Heat a frypan with 1-2 tbsp oil over medium heat. Slice shallot and add along with saffron and 2-3 tsp smoked paprika. Crush in garlic. Cook for 3-4 minutes or until softened.



3. ADD THE VEGETABLES

Add chicken strips to pan. Dice tomatoes and remove corn from cob. Add to pan as you go and cook for 5-6 minutes or until chicken is cooked through.

VEG OPTION - Follow instructions as above, omitting chicken.



4. PREPARE THE TOPPINGS

In the meantime, wedge lemon, chop parsley and combine aioli with 1-2 tsp water to reach a runny consistency. Set aside.



5. TOSS IN THE RICE

Stir in 2-3 tbsp water and toss cooked rice into pan. Season well to taste with salt and pepper (see notes).

VEG OPTION - Additional to above, rinse and stir in 1/2 tin chickpeas.



6. FINISH AND SERVE

Divide paella among plates. Drizzle with aioli, garnish with parsley and lemon wedges.

VEG OPTION - Divide paella among plates. Drizzle with aioli and garnish with parsley, lemon wedges and olives.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



