

### **Ingredients**

- 1 litre chicken stock
- Olive oil
- 2 chicken thigh fillets, diced
- 1 chorizo sausage, or a good local spicy sausage, sliced
- 1 red capsicum, roughly chopped
- 1 green capsicum, roughly chopped
- 1 red onion, finely diced
- 4 garlic cloves, finely diced
- 1 tsp. fennel seeds
- 250g calasparra, bomba or short grain rice
- 200g Australian prawns, whole
- 1 local squid, sliced into thin tubes
- Local mussels, cleaned
- Local clams

### **Method**

- In medium sized pot, heat chicken stock & add saffron threads. Keep on low simmer, cover until needed. Season with salt and pepper.
- 30 – 40cm paella pan add good splash of olive oil, when hot, add chicken. Sauté until browned, but not cooked through.
- Lower heat & add chorizo/sausage – cook a further 5 mins.
- Add capsicum & red onion – gently fry for 20 mins, stir occasionally. Mixture should be slightly caramelised & sweet. Try not to rush this step as it will give you a much deeper flavour.
- Add garlic & fennel seeds – fry a further 2 mins.
- Add rice & stir to combine the flavours & coat the rice.
- Add warmed stock & let the rice gently simmer away.
- Season with salt & pepper.
- Don't be tempted to stir the rice, it needs to sit & absorb the flavours.
- Paella rice should take approximately 20 mins to cook through, so after approx. 15 mins, taste the rice. It should be close to cooked, but still have a bite to it.
- When you're at this stage, add the prawns, clams, mussels and squid. Allow the rice and seafood to finish cooking, adding a little more stock if it's looking too dry. Once the rice is cooked, turn the heat off and let it sit for a couple of minutes. Garnish with local sprouts, lemon wedge and paprika.