



Black Chorizo, Chicken & Broad Bean Paella

Serves 4

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| 8 chicken thighs on the bone | 2 garlic cloves chopped |
| 1 San José Black Chorizo | 1 cup broad beans |
| 1 red capsicum sliced | 4 piquillo peppers sliced |
| 300g Sivaris Bomba Rice | 1 tsp sweet paprika |
| 900ml chicken stock | 1 tsp hot paprika |
| 125ml white wine | 1 pinch saffron |
| 1 onion sliced | |

Bring a pot of water to a gentle simmer.

Place the San José Black Chorizo in the simmering water for 4 -5 minutes, remove and allow to cool in the fridge whilst preparing the paella.

Bring 28cm paella pan to a medium-high heat and cook the chicken thighs in olive oil until golden, remove from the pan and set aside.

Thickly slice and remove the skin from the San José Black Chorizo, add to the hot paella pan and fry for 2-3minutes on each side, remove and set aside.

Add the capsicum, onion and garlic to the hot paella pan, sauté until the vegetables begin to breakdown.

Stir in the paprika, pinch of saffron and a generous pinch of salt, cook for 1 minute.

Add the Sivaris Bomba Rice and stir until the rice is completely coated in the spices.

Deglaze the pan with white wine, stirring consistently until the wine is completely evaporated.

Place the chicken thighs in and around the rice.

Pour the stock over the rice. Give the pan a little shake to ensure everything is evenly mixed.

Reduce the heat so the paella is just bubbling.

After 12 minutes add the broad beans, fried black chorizo and strips of piquillo peppers to the top of the paella.

Cook until all the liquid is evaporated and the rice is just tender, turn the heat off, place a towel over the paella and leave to rest for 5 minutes.

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