

Spanish Paella

Season: Any

Type: Spanish Main Dish

Difficulty: 

Serves: 4-6

Equipment:	Ingredients:
Measuring cups and spoons	2 tsp chicken stock powder
Saucepan	¼ tsp turmeric
Frying Pan	5 cups water
Wooden spoon	1 Tbsp oil
Tea towel	1 cup spring onions, finely sliced
Chopping board and mat	1 red capsicum, finely chopped
	2 cups medium grain rice
	1 cup tomato-finely chopped
	2 tsp smoked paprika
	1 cup frozen peas

Method:

- Mix chicken stock powder and turmeric with water in a saucepan and bring to boil.
- Heat oil in the frying pan.
- Add spring onions and capsicum. Cook stirring for 1-2 minutes.
- Add rice, tomato and paprika and cook for 1 minute, stirring to combine.
- Reduce heat to medium low. Add 2 cups of the stock and stir until combined. Simmer for 5 minutes or until the liquid is almost absorbed.
- Add another 2 cups of stock and cook until the stock has almost absorbed.
- Add the remaining stock and cook for 5-10 minutes, or until all of the stock has absorbed.
- Sprinkle peas on top.
- Remove from heat and cover with a tea towel. Allow to rest for 10 minutes.