

Easy Peasy Paella

serves 4

Ingredients

- 1 tbsp olive oil
- 1 onion, chopped
- 2 garlic gloves
- 1 red pepper, sliced
- 1 tsp each hot smoked paprika and dried thyme
- 300g paella or risotto rice
- 400g can of chopped tomatoes
- 900ml chicken stock
- 300g fresh cooked prawns
- 150g frozen peas
- 1 lemon, ½ juiced, ½ cut into wedges
- handful of flat-leaf parsley, roughly chopped



Method

- Heat the olive oil in a large frying pan or wok. Add the onion and soften for 5 mins. Then add in the sliced pepper and fry for another 2-3 minutes.
- Add the smoked paprika, thyme and paella rice, and stir for 1 min. Then stir in the chopped tomatoes and the chicken stock. Season and cook, uncovered, for about 15 mins, stirring now and again until the rice is almost tender and still surrounded with some liquid.
- Stir in the prawns. Add in the frozen peas and cook for another 5 minutes until the rice is soft and the prawns and peas are hot.
- Squeeze over the lemon juice and scatter over the parsley.