



# Recipe

## Chicken Paella

### Ingredients

- 2 medium onions, diced
- 3 cloves garlic, finely chopped
- 1 red, 1 yellow pepper, deseeded and diced
- 300g paella rice
- 300g chicken breast, diced
- 1 litre chicken stock
- 150g frozen peas
- 3 tbsp. mixed herbs or chilli powder

### Step 1

Warm a large wok over a medium heat. Fry onions and garlic together then add the chicken.

### Step 2

Stir in the rice until the rice is completely coated in oil. Pour in half the stock and leave to bubble for 2 minutes.

### Step 3

Stir in the seasoning or chilli powder, bring to the boil, reduce the heat, cover and simmer for 10 minutes stirring continuously until rice is soft.