



Chicken Paella with Sausages and Tomatoes

Overview Difficulty: Easy Servings: 4 Preparation Time: 20 mins Cooking Time: 40 mins

Ingredients

700ml Chicken Stock
½ Lemon
2 Boneless Chicken Thigh with Skin
15g Garlic
20g Shallots
30g Parsley
100g Cherry Tomatoes
200g Sausage of Choice (Chorizo/Kurobuta/Bratwurst)
350g Paella Rice
A Pinch Cayenne Pepper Powder
2 Tablespoons Butter
2 Tablespoons Extra Virgin Olive Oil (with excess for garnishing)

Methods

Step 1

Cut sausages into 1cm cubes. Cut chicken thighs into smaller pieces.



Step 2

Preheat oven to 200°C with Top and Bottom Heat mode.



Step 3

Blend shallots and garlic to form paste with your Hand Blender.





Step 4

In a medium-sized pan, melt butter. Fry chicken with skin side down for about 5 minutes. Remove when slightly brown, but not fully cooked.



Step 5

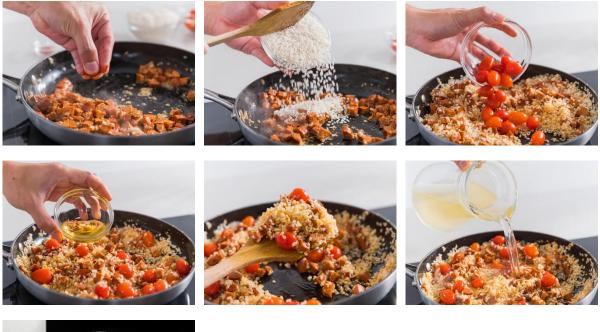
In the same pan, add blended paste and sausage cubes. Fry for about 3 to 5 minutes until brown, and fat from sausages released.





Step 6

Add Cayenne pepper powder, Paella rice, cherry tomatoes, olive oil. Toss to coat ingredients with oil. Add chicken stock and bring to boil.





Step 7

Add browned chicken pieces, and continue stirring for about 15 minutes.



Step 8

Cover with lid, and cook in oven for about 15 minutes. Remove lid, and finish with Grill, Large Area mode at Level 3 for another 5 minutes.



Step 9

Chop parsley. Add lemon juice, drizzle olive oil, and top with chopped parsley. Serve and enjoy.

