



## 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.

