

## Paella

### Ingredients

1 onion  
1-2 cloves of garlic  
1 red pepper  
1 chicken breast  
1 tbsp oil – from school  
1 tsp of turmeric – from school  
1 tsp spoon paprika – from school  
750ml stock made with a stock cube  
250g Rice or noodles  
25g frozen peas  
100g Prawns  
100g diced Chorizo

### Method

1. Prepare the vegetables; peel and chop the onion, peel and crush the garlic, chop and deseed the red pepper.
2. Remove any skin from the chicken, then dice into chunks with a fresh knife on a clean chopping board.
3. Fry onion, chorizo and pepper in the oil for 5 minutes.
4. Add the garlic, turmeric and paprika and cook for a further 2 minutes.
5. Add the diced chicken and cook until it turns white.
6. Pour in stock, bring to the boil, and then allow to simmer for 15minutes
7. Add the rice
8. Bring to the boil, and then allow to simmer for 15minutes
9. Stir in the frozen peas and prawns, and cook for a further 5 minutes