



# PAELLA DE POLLO SPANISH CHICKEN PAELLA

Paella is probably Spain's most famous dish!

Easy and crowd-pleasing, the secret of this rice-based dish is using good quality stock which is absorbed into the rice.

Check out Omar's Roasted Chicken Stock recipe on *The Spanish Chef's* YouTube Channel.

## Ingredients

- 4 chicken legs, each cut into 3 pieces
- 120ml extra virgin olive oil
- 1 red pepper
- 200g mange tout
- 1 tomato, grated
- 6 garlic cloves, finely chopped
- 0.4g saffron
- 1 tbsp smoked paprika
- Salt to season
- 440g Spanish rice
- 2 litres chicken stock

*Note: Paella accepts every ingredient you can think of. In Valencia they say there is a paella for each day of the year, I think that sums it all up quite nicely. Feel free to add other meat or veggies.*

## Directions

1. Infuse the crumbled saffron in the chicken stock. Keep warm over the lowest heat.
2. Place a paella pan over medium heat with the olive oil and fry the seasoned chicken legs for 10 minutes until lightly browned. Add the peppers and fry them with the chicken for a further 5 minutes so all sides caramelise. Stir in the mange tout.
3. Carefully add the hot stock to the pan and give it a good stir distributing the rice evenly. Taste the stock and adjust the seasoning if necessary. Cook on a high heat for the first 10 minutes. Reduce the heat to medium and continue to cook for the next 8 minutes without stirring.

Let the Paella rest off the heat for 5 minutes whilst you enjoy a glass of BARÓN DE LEY. SALUD!