



## Paella

### Shopping list:

1kg Bomba or Calasparra Rice  
2 \* Diced Onion  
2 \* Diced Carrot  
2 \* Diced Celery  
4 \* Diced tomato  
4 cloves crushed Garlic  
4 tablespoons Olive oil  
4 \* diced Chorizo sausage  
1kg diced boneless chicken thighs  
20 \* diced tiger Prawns  
20 \* fresh Mussels  
1kg diced Fish Pieces  
1kg diced Scallops  
½ bunch each Fresh Thyme & Parsley  
150gms Baby Spinach leaves  
3 litres Saffron stock  
Salt & pepper

### Method:

1. Fry Diced vegetables, garlic, diced chicken thigh & chorizo in vegetable oil in a paella pan.
2. When vegetables softened add rice, then fry for further 2 minutes.
3. Add saffron stock and bring to the boil, then turn down & simmer, adding saffron stock bit by bit and stirring continuously
4. Once rice 2/3rds cooked through add all seafood and stir through and cook for a further 3-4 minutes. Add chopped herbs and spinach, and serve with crusty bread and chilled white wine.

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