

# ★ U.K. ★ BBQ ★ Week ★



Direct grill



Final Temp  
74°C/165°F



40 mins



£6.50



Serves 4

## RECIPE

### Spanish Paella



## INGREDIENTS

- 1 sachet Paella Recipe Mix
- 2 chicken breasts, cut into cubes
- 1 red onion, diced
- 100g (4oz) chorizo, diced
- 325g (11oz) paella or risotto rice
- 1 litre (1¾ pints) water
- 1 red pepper, diced
- 200g (7oz) raw prawns, defrosted if frozen or a seafood mix
- 100g (4oz) frozen peas
- 1 lemon, cut into quarters

## METHOD

1. Using a chimney starter, place half chimney of charcoal or briquettes and light the starter.
2. Tip the fuel into the center of the BBQ or into coal baskets, arrange centrally.
3. Add a splash of vegetable oil into a paella pan (or large frying pan suitable for BBQ) and fry cubed chicken breasts, onion and chorizo for 6-7 minutes, or until lightly browned. Add rice and cook for a further minute, stirring.
4. Mix sachet contents with water, stir into pan with red pepper and bring to the boil. Reduce heat and simmer stirring occasionally for 20 minutes, or until water is mostly absorbed and rice is cooked.
5. Add prawns and peas, cook for a further 3-4 minutes, or until prawns are cooked through. Ensure chicken is cooked through (74°C/165°F) before serving.
6. Serve immediately with the lemon quarters.

Recipe from @BBQStuUK