

# THE STORE PAELLA

*by Louise Haines*

WATERVALE GENERAL STORE

## INGREDIENTS

- 2 chorizo- sliced
- 500g **Greenslade's Free Range** chicken breast- sliced
- 200g calamari- sliced into strips
- 4-6 large **Spencer Gulf** green prawns
- 6 fresh **Kinkawoonka** mussels
- 200g peas (frozen)
- 1 x onion- finely chopped
- 1 x red capsicum- finely chopped
- 1 x large tomato- finely chopped
- 1 tin diced tomato
- 300g Spanish rice
- 750ml chicken stock
- 3 tbsp. olive oil
- 2 cloves garlic- crushed
- 2 tbsp. smoked paprika
- Pinch of saffron strands
- \*optional chopped parsley and roast capsicum strips to garnish

## PROCEDURE

- Heat oil in paella pan over a medium heat. Add chorizo, onion, capsicum and garlic- fry until soft- this cooked paste is called 'sofrito';
- Add chicken and rice, and stir for 1 minute;
- De-glaze with a generous splash of white wine **or Bubbly** (optional);
- Stir in stock, paprika and saffron;
- When the stock is boiling and the rice grains begin to swell, add prawns;
- Cover and cook over a medium heat for approx. 15 mins until the stock has reduced and the rice is 'al dente'- add extra water or stock if required;
- Add peas, push the mussels into the rice and cook until the shells pop open; Leave for 5 minutes on low heat, ideally until a crust forms on the bottom- but be careful not to burn!

## PAIR WITH

To Pimp a Butterfly Shiraz Mataro  
or  
The Miseducation Tempranillo

## TIME TO PREPARE

20 mins prep.  
45 mins cooking.  
Serves 6-8



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EST ★ 1851