



Cooking Made Easy

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## The Cheeky Chicken Paella

Why cheeky? Well, this chicken paella has managed to sneak in some spicy chorizo for double meaty goodness. Bold, even by our own standards! This is a great dish for sharing with friends and family – just put the pot in the middle of the table and watch the spoons, forks and... even hands fling themselves towards it. It's a real crowd-pleaser that you will love to cook again and again.



35 min



lactose free



gluten free



Red Pepper



Yellow Pepper



Garlic Clove



Flat Leaf Parsley



Cocktail Tomatoes



Chicken Thighs



Chicken Stock Pot



Rosemary



Chorizo



Basmati Rice



Lemon

## Ingredients

	2P	4P
Red Pepper, sliced	1	2
Yellow Pepper, sliced	½	1
Garlic Clove, diced	1	2
Flat Leaf Parsley, chopped	2 tbsp	4 tbsp
Cocktail Tomatoes, quartered	1 cup	2 cups
Chicken Thighs	2	4
Chicken Stock Pot	1	2
Rosemary	2 sprigs	4 sprigs
Chorizo <b>1</b>	1 pack	2 packs
Basmati Rice	1 cup	2 cups
Lemon	½	1

⊕ May feature in another recipe

🌱 Our produce comes fresh from the farm so give it a little wash before using

## Allergens

1) Sulphites

**Nutrition per serving:** Calories: 556 kcal | Protein: 31 g | Carbs: 75 g | Fat: 15 g | Saturated Fat: 6 g



**1** Remove the stalks and cores from the peppers and cut into thin slices. Peel and finely dice the garlic. Finely chop the parsley leaves. Cut the tomatoes in half and then into quarters. Chop the chicken thighs into bite-sized chunks. Pour 600ml of boiling water into a jug with the chicken stock pot.



**2** Set hob to high heat and heat 1 tbsp of olive oil in a frying pan. Season the chicken well with salt and pepper. Add the chicken to the pan and fry for a few minutes. Once it is brown on all sides, remove and keep to the side.



**3** Add another 1 tbsp of olive oil to the frying pan. Add the peppers and tomatoes. Cook for a few mins until they've softened up. Add in the garlic, a teaspoon of rosemary leaves and the chorizo.



**4** After 3 mins, add half the parsley and the rice. Cook for a few minutes until the rice absorbs the oil.

**5** Add the chicken stock and chicken. Give everything a good stir. Reduce heat to medium-low and cook for 15-20 mins. **Tip:** *Don't stir - a good paella always has a crusty bottom!*

**6** Once the liquid has soaked up, take the paella off the heat. Cover with a clean tea towel and leave for 5 mins. Serve with the remaining parsley and big wedges of lemon.

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!