



Cooking Made Easy

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The Birthday Boy's Chicken Paella

Our ageing chef Patrick turns another year older this week. The exact year of his birth is a closely guarded secret, but some say it may have coincided with the first moon landing. When asked what he'd be serving up for dinner at the party (besides jelly and ice cream) this was top of the list. The perfect dive-in-the-pan-with-a-fork dish. Happy Birthday Patrick!



35 min



lactose
free



gluten
free



Red Pepper



Chicken Thighs



Chorizo



Garlic



Lemon



Cherry Tomatoes



Chicken Stock Pot



Yellow Pepper



Rosemary




Flat Leaf Parsley



Basmati Rice

Ingredients

	2P	4P
Red Pepper, sliced	1	2
Chicken Thighs	2	4
Chorizo	1/3 cup	1/2 cup
Garlic Clove, diced	1	2
Lemon	1/2	1
Cherry Tomatoes, halved	1 cup	2 cups
Chicken Stock Pot	1	2
Rosemary	2 sprigs	4 sprigs
Flat Leaf Parsley, chopped	3 tbsp	6 tbsp
Basmati Rice	1 cup	2 cups
Yellow Pepper, sliced	1/2	1

-  May feature in another recipe
- * Good to have at home

Allergens
N/A

Nutrition per serving: Calories: 614 kcal | Protein: 41 g | Carbs: 50 g | Fat: 28 g | Saturated Fat: 9 g



1 Remove stalk and core from the peppers and cut into thin slices. Peel and finely dice the garlic. Finely chop the parsley leaves. Cut the tomatoes in half. Chop the chicken thighs into bite-sized chunks. Boil 600ml of water with the chicken stock pot.



2 Set hob to high heat and heat 2 tbsp of 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 2 tbsp of olive oil into the frying pan. Add the peppers and cherry tomatoes. Cook for a few minutes until they've softened up. Add in the garlic, a tsp 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.