



Andy's Simple Paella

Created by Andy Owen

Serves 2

Ingredients:

2 portions of Chunky Fish – Monkfish, Cod, Tusk, etc

1 Large Chicken Breast or Rabbit meat

Paprika

Shallots

Tomatoes

Garlic

Chilli Flakes

Fish Stock

Bomba Rice

Saffron

Skinned Red Peppers (Those in a jar work best)

Fry and seal fish chunks in a little olive oil, adding Paprika for colour and flavour. Set aside. Do the same for the Chicken or Rabbit. No Paprika.

Fry some chopped shallots, tomatoes, garlic, chilli flakes and add a little more Paprika, depending on your taste.

Add a nice ladle of fish stock to pan. Add rice. (Bomba is best.)

Add Saffron, plus sliced, skinned Red Peppers. Stir into stock.

Return fish and meat to the pan. Cook on a medium heat, until stock has reduced a little. Add another ladle of stock.

Cover pan to reduce and dry the rice.

When the rice has visually taken all the stock and appears nice and fluffy (but still moist), the Paella is ready to serve.

Serve with either Garlic Bread, or a garlicky, creamy Alioli on the side. Or both.

Simply amazing!

Note: If the mood takes you, you could also add prawns and/or mussels to the mix. Prawns would need to be added quite late, but given long enough, to absorb the flavours in the pan. Smoked fish is also a consideration.