



SHEDDER'S COOKBOOK

How often does your other (better) half complain that you don't support her by doing some of the cooking? Let's hope not too often.

This is a recipe that Tom Wolf has found easy to make and delicious. We are reminded that you don't have to be a great cook (you heard about the army joke when the sergeant asked "Who called the cook a bastard? ...") but it is good to tempt fate at times and to prove victorious. This is one of Tom's favourite recipes.

CHICKEN, CHORIZO, PRAWN PAELLA - Serves 6 (Can be made Kosher by using Kosher Beef Chorizo and omit the prawns)

Ingredients:

- 4 cups water
- 3 tsp salt
- Small pinch saffron threads (or powder)
- 1 tblsp olive oil
- 2 chicken thighs off the bone, diced small
- 1/2 medium onion, chopped fine
- 3 cloves garlic finely chopped (or 3 tsp minced)
- 1 small red capsicum, sliced thinly (no seeds)
- 2 chorizo peeled and thinly sliced
- 2 cups medium (or long grain) rice
- 1/2 tblsp paprika powder (I use sweet)
- 1 tomato (diced small, keep all liquid)
- 200g raw green prawns (tails off)
- 1 spring onion or shallot, thinly chopped



Method:

1. preheat oven to 200C (180C fan forced)
2. on stove heat water and salt to simmer, turn off and add saffron, set aside
3. on stove, heat frying pan and add oil, when hot add chicken seasoned with salt and pepper to taste, brown all sides (about 5 minutes), remove chicken from pan (keep juices)
4. using same pot, cook onions, capsicum, tomato and garlic until softened (about 2 minutes) and add chorizo for another 2 minutes, add paprika powder and stir it in.
5. stir in rice for 2 minutes until rice is coated with oil, transfer to a paella dish and spread out evenly
6. add chicken to the paella dish and pour the saffron water over the whole lot, and place in oven for 25 minutes. If adding prawns, now is the time, cook another 5 minutes.
7. it depends on how deep your paella dish is, a sign of good paella is the layer of crispy rice around the sides, there should be no moisture. Your paella may need a few more minutes if there is moisture.
8. stand a few minutes before serving, garnish with spring onion (shallot)

Bon Appétit!

If you have a favourite recipe that you have actually made and would want to share with your mates, why don't you send it to us.