DINNER TWIST
LOCAL, HEALTHY, DELIVERED

Product Spotlight:
Saffron

Saffron is an extremely labor–intensive crop making it one of the most precious spices in the world.

Summer Paella

with BBQ Chicken

This paella is for sharing, and oh, how appreciated you will be when you do! This dish boasts a saffron and chicken stock rice base topped with barbecued chicken, capsicum and lemon, fresh parsley and olives.

🕐 40 minutes   🍴 2 servings   🍗 Chicken

Add to it!

Add slices of barbecued chorizo and barbecued prawns to this paella for an extra special dish. Pair the paella with a fresh side salad for extra servings.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	36g	38g	97g

FROM YOUR BOX

BROWN ONION	1
TOMATO	1
GARLIC CLOVE	1
SAFFRON	1 packet
ARBORIO RICE	150g
CHICKEN STOCK PASTE	1 jar
LEMON	1
CHICKEN SCHNITZELS	300g
RED CAPSICUM	1
PITTED OLIVES	1 jar
PARSLEY	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika

KEY UTENSILS

BBQ, large frypan with lid, kettle

NOTES

You can leave the lemon wedges and capsicum fresh if desired.

1. SAUTÉ THE AROMATICS

Boil the kettle.

Slice **onion**. Add to a large frypan over medium-high heat with **oil**. Sauté for 3 minutes until onion starts to soften. Wedge **tomato** and crush **garlic**. Add to pan along with **saffron** and **3 tsp paprika**. Cook for 3 minutes.

2. SIMMER THE PAELLA

Reduce heat to medium. Add **rice**, **stock paste** and **2 cups hot water**. Stir to combine. Cook, semi-covered, for 20-25 minutes until rice absorbs liquid and is tender. Season to taste with **salt and pepper**.

3. BBQ THE CHICKEN

Zest **lemon** (reserve remaining for step 4). Heat BBQ over medium-high heat with **oil**. Coat **chicken** with **oil**, lemon zest, **salt and pepper**. Cook for 4-5 minutes each side until cooked through.

4. BBQ THE TOPPINGS

Slice **capsicum** and wedge lemon. Add to BBQ with chicken (see notes). Cook for 4-5 minutes until tender.

5. PREPARE THE GARNISHES

Drain **olives**. Roughly chop **parsley** including tender stems.

6. FINISH AND SERVE

Slice chicken.

Top paella with barbecued toppings, chicken slices, olives and parsley. Serve tableside.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**