



Paella with Harrington's Chorizo and Harrington's Streaky bacon

It's a little confusing but 'paella' or to be more exact 'la paella' is an old Valencian name for the cooking pan itself and not the dish. There are other theories, the most romantic of them is that the dish was first prepared by a lover for his fiancée and that the word is a corruption of 'para ella' meaning 'for her' in Spanish. It takes an authentic recipe to make a truly great paella. And top quality ingredients, like Harrington's fresh chorizo made to a traditional recipe, with its spicy tang of fresh chili and smoked paprika blended with the finest 100% New Zealand pork and beef. Now we're talking Spanish.

Ingredients

- 1 medium onion - finely diced
- 1 medium carrot- finely diced
- 2 celery sticks- finely diced
- 4 cloves of Garlic - finely diced
- 200g Harrington's Chorizo- finely diced
- 100g Harrington's Streaky Bacon - finely sliced
- 250g chicken thighs - Diced 1.5 cm
- 300g tiger prawn cutlets
- 1/2 tsp Spanish smoked paprika
- 1 cup Arborio rice
- 1/4 cup white wine for deglazing
- 3 cups chicken stock heated.
- 1 cup chopped parsley
- Juice of 1 lemon
- Rock salt and freshly cracked pepper for seasoning

Directions

1. Complete all preparation and heat oven to 180-degrees C.
2. Heat a mixture of olive oil and butter in the pan then add Onion, carrot, Celery, Garlic and fry over a medium heat for 5 mins.
3. Add the bacon and chorizo and fry for a further 5 mins. The Mirepoix, Bacon and Chorizo should be just showing signs of colour.
4. Add the arborio rice and smoked paprika continue to stir for 2-3 mins
5. Add the chicken thighs and stir for 1 min then deglaze with the white wine
6. Slowly add the heated chicken stock and leave on the heat until the mix starts to boil and then place in the oven.
7. Leave for 30 mins and then return to the stove top as three-quarters of the stock should have been absorbed by the rice.
8. Add the prawns and return to the oven for another 5 mins.
9. The paella will be ready to serve after adding the lemon juice, chopped parsley and seasoning.