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**GAS PAELLA PAN AND BURNER
NOT TO BE USED OR OPERATED BY CHILDREN**

THIS IS FOR USE WITH PROPANE GAS

Put the stand together and tightly secure all nuts and bolts. Place stand and burner on a flat surface.

Attach to a gas cylinder. And turn on.

Light the gas ring by means of a long tapered light or match. Once one ring has been lit the rest will lit as you power the gas.

Place the paella pan onto the burner to commence cooking

Ingredients

Serves: 8

2 tablespoons olive oil
1 tablespoon paprika
2 teaspoons dried oregano
salt and black pepper to taste
900g skinless, boneless chicken breasts, cut into 5cm pieces
2 tablespoons olive oil, divided
3 cloves garlic, crushed
1 teaspoon crushed red chilli flakes
400g short-grain white rice
1 pinch saffron threads
1 bay leaf
1/2 bunch flat leaf parsley, chopped
1 litre chicken stock
2 lemons, zested
2 tablespoons olive oil
1 onion, chopped
1 red pepper, coarsely chopped
450g fresh chorizo sausage, casings removed and diced
450g prawns, peeled and deveined



Method

Prep:30min › Cook:30min › Ready in:1hr

In a medium bowl, mix together 2 tablespoons olive oil, paprika, oregano, salt and pepper. Stir in chicken pieces to coat. Cover, and refrigerate.

Heat 2 tablespoons olive oil in a large frying or paella pan over medium heat. Stir in garlic, red chilli flakes and rice. Cook, stirring, to coat rice with oil, about 3 minutes. Stir in saffron threads, bay leaf, parsley, chicken stock and lemon zest. Bring to the boil, cover, and reduce heat to medium low. Simmer 20 minutes.

Meanwhile, heat 2 tablespoons olive oil in a separate pan over medium heat. Stir in marinated chicken and onion; cook 5 minutes. Stir in red pepper and sausage; cook 5 minutes. Stir in prawns; cook, turning the prawns, until both sides are pink.

Spread rice mixture onto a serving tray. Top with meat and seafood mixture.