



# UCOOK

## Chorizo Paella

with peas & fresh parsley

Let's bring the aromas and flavours of Spain to South Africa tonight, Chef! Salty dots of chorizo, plump peas, piquante peppers, & fresh parsley bring celebratory colour to this famous rice dish. Notes of lemon, white wine & tangy tomato passata bring it all together for a meal worth sharing (with friends, family, and on the socials!).

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**Hands-on Time:** 40 minutes

**Overall Time:** 55 minutes

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**Serves:** 4 People

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**Chef:** Samantha du Toit

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Fan Faves

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Stettyn Wines | Stettyn Family Range Pinotage 2021

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## Ingredients & Prep

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2	Onions <i>peel &amp; roughly dice</i>
60ml	Spanish Spice Mix <i>(40ml NOMU Spanish Rub &amp; 20ml Ground Paprika)</i>
125ml	White Wine
400ml	Risotto Rice
500ml	Tomato Passata
200g	Peas
80g	Piquanté Peppers <i>drain</i>
10g	Fresh Parsley <i>rinse, pick &amp; roughly chop</i>
200g	Sliced Pork Chorizo <i>roughly chop</i>
2	Lemons <i>rinse &amp; cut into wedges</i>

## From Your Kitchen

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Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey

**1. IT'S WINE O'CLOCK IN SPAIN** Boil a full kettle. Place a pan (big enough for the paella) over medium heat with a drizzle of oil. When hot, fry the diced onion until soft and browned, 6-8 minutes (shifting occasionally). Add the Spanish spice mix and fry until fragrant, 1-2 minutes (shifting occasionally). Pour in the wine and cook until almost evaporated, 1-2 minutes.

**2. AL DENTE RICE** When almost all the wine has evaporated, stir through the rice and fry, 1-2 minutes (shifting frequently). Add the tomato passata and mix until combined. Slowly pour in 1.2L of boiling water. Bring to a boil, reduce the heat to low, and simmer until the rice is al dente and all the liquid has been absorbed, 20-25 minutes. If the rice is still undercooked, add an extra splash of water and simmer until al dente.

**3. PERFECT PABELLA** Once the paella is cooked, remove from the heat and mix through the peas, ½ the drained peppers, ½ the chopped parsley, and the chopped chorizo. Add a generous squeeze of lemon juice, a sweetener (to taste), and seasoning. Cover and allow to steam, 5-8 minutes.

**4. GORGEOUS & GENEROUS DINNER** Dish up the paella. Scatter over the remaining peppers. Garnish with the remaining parsley and serve any remaining lemon wedges on the side. Stunning, Chef!

## Nutritional Information

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Per 100g

Energy	427kJ
Energy	102kcal
Protein	4.1g
Carbs	17g
of which sugars	3.8g
Fibre	2.4g
Fat	2g
of which saturated	0.6g
Sodium	166mg

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## Allergens

Allium, Sulphites, Alcohol

Eat  
Within  
4 Days