

Egg and Chorizo Paella

This vibrant Egg and Chorizo Paella combines smoky chorizo, tender arborio rice, fragrant paprika, turmeric and saffron, then nests baked eggs and sweet peas right into the pan making it perfect for sharing. Finish it off with parsley and a squeeze of lemon for bright flavour.

Prep:	20 mins
Cooking:	30 mins
Serves:	6
Makes:	1

Ingredients

- 2 Tbsp olive oil
- 200g chorizo, diced or sliced
- 2 red onions, finely chopped
- 4 cloves garlic, finely sliced
- 2 tsp sweet paprika
- 2 tsp smoked paprika
- 1 tsp turmeric
- 1 pinch saffron, ground
- 1 cup arborio rice
- 6 cups chicken stock
- 1 cup peas
- 4 eggs
- Shredded parsley and lemon, to serve

Method

1. Place a large heavy-based pan, or paella pan over medium heat.
2. Add olive oil and chorizo and fry until the chorizo begins to crisp and the oil turns red. Add the chopped onions and saute until softened, for about 5 minutes.
3. Add the garlic, paprika, turmeric, ground saffron and arborio rice and stir to coat everything evenly.
4. Pour in around ¾ of the stock and bring to a boil. Then, turn the heat down to low and allow the rice to gently simmer and absorb all the stock. This should take around 20 minutes. Taste a grain of rice regularly to check the doneness and if it looks too dry, add more stock, or water once you have used all the stock.
5. Once the rice is almost done but still a little firm, stir through the peas and create four shallow wells. Crack one egg into each well and continue to cook for about 5 minutes until the rice and eggs are cooked through. You can cover the pan for a few minutes to help cook the whites on top.
6. Allow to stand for a few minutes before serving. Garnish with parsley and a good squeeze of lemon.

Notes

- If you are wanting to make this paella with boiled eggs in bulk, we have these wholesale egg products to make it easier:
    - Bulk peeled boiled eggs

Australian Eggs