

Paella with Shrimp and Chorizo

30—40 Min

Preparation

1. Wash the cherry tomatoes and cut them into quarters. Wash the bell pepper, remove the stalk and core and cut into pieces measuring 2 by 2 cm. Peel and finely dice the onion and garlic.
2. Place the strands of saffron in lukewarm water and set to one side. Rinse the shrimp under cold running water and pat dry.
3. Heat the olive oil in a large pan. Fry the shrimp for 5 minutes until they turn a lovely color. Season with sea salt and ground pepper and remove from the pan.
4. Add the onion, pepper and rice to the pan then sweat. Season with the smoked paprika and add olive oil to taste.
5. Add the tomatoes and garlic and sweat together. Use white wine to deglaze the pan and pour in the saffron-infused water. Allow to simmer for 20 minutes, stirring occasionally, until the liquid has boiled away.
6. Meanwhile, remove the skin from the chorizo, add to the paella and cook.
7. Add the shrimp to the paella 5 minutes before the end of the cooking time and allow to infuse over a low heat.
8. Meanwhile, squeeze one lemon and slice the second. Roughly chop the fresh parsley.
9. Stir the lemon juice into the cooked paella and season to taste with sea salt and ground pepper. Serve the paella onto plates, garnish with the parsley and slices of lemon and enjoy.

Ingredients 5 Portions

= Kotányi Produkte

400 g	Paella rice
300 g	Shrimp
150 g	Chorizo
12	Cherry tomatoes
2	Red pointed pepper
1	Onion, large
2	Garlic cloves
1.3 l	Water, lukewarm
2	Lemons
100 ml	White wine
1	Bunch of fresh parsley
4 tbsp.	Olive oil
1 pkg.	Saffron, pure
1 tsp.	Paprika, Smoked
1 tsp.	Sea Salt, Coarse
1 tsp.	Pepper Black, Ground