

# Chicken Paella

## with Peas and Sunny Aioli

hellóchef

Paella, famously cooked in a wide, shallow pan, originally comes from Valencia. And guess what, in Valencian, 'Paella' simply means 'frying pan'.

Cals 795 • Prot 58 • Carbs 99 • Fat 24

hellochef.com • 04-825-44-00 • hello@hellochef.com

🕒 cook: 45 min

R2949





Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

Paella	2 ppl	3 ppl	4 ppl	
Chicken breast	400	500	600	Grams
White onion	1	1	2	Piece
Garlic cloves	2	3	4	Piece
Yellow pepper	1	2	2	Piece
Tomatoes	1	2	2	Piece
Water	250	375	500	ML
Chicken stock cube 4*, 5*, 9*, 15*	1	2	2	Piece
Saffron Splash	20	30	30	ML
Olive oil	1	2	2	Tbsp
Salt	0.5	1	1	Tsp
Turmeric powder	2	2	4	Grams
Smoked paprika powder	2	2	4	Grams
Dried oregano	2	2	2	Grams
Basmati rice	150	225	300	Grams
Green peas	100	150	200	Grams
Fresh parsley	15	15	15	Grams
Aioli				
Lemon	1	1	2	Piece
Mayonnaise 5*, 9*, 13*	50	75	100	Grams
Salt	0.5	0.5	1	Tsp
Black pepper	0.5	0.5	1	Tsp

Allergens

\*4 Milk, \*5 Eggs, \*9 Soya, \*15 Celery, \*13 Mustard

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts, Tree Nuts, Sesame Seeds, Milk, Eggs, Fish, Crustaceans, Molluscs, Soya, Wheat, Gluten, Lupin, Mustard, Sulphur Dioxide** and **Celery**.

Nutritional information	Per Serving*
Energy (kJ/kcal)	3322 / 795
Fat (g)	23.8
of which saturates (g)	4.7
Carbohydrate (g)	99
of which sugars (g)	10.2
Fiber (g)	8.4
Protein (g)	57.7
Salt (g)	3.5

\*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



1 Prep

Peel and finely chop the **onion** and **garlic** (reserve 1 clove of garlic for step 4). Deseed and finely chop the **yellow peppers**. Finely chop the **tomatoes**. Boil the **measured water** and dissolve the **stock cube** and **saffron** in it. Chop the **chicken** into bite-sized pieces.



2 Fry

Heat a pan over a medium-high heat with a drizzle of **oil**. Once hot, add the **onion** and **peppers** with a pinch of **salt** and fry for 5 min until softened. Add the **chicken, garlic**, a pinch of **turmeric** (reserve the rest for the aioli) and the **smoked paprika**. Fry for 4 min further.



3 Simmer

Add the **oregano, rice** and **tomatoes** and give everything a good mix up. Pour the **stock** over the **rice** and cover with a lid immediately. Cook over a medium-low heat for 15-18 min or until the **rice** is cooked.



4 Prep aioli

Meanwhile, slice the **lemon** into wedges. Add the remaining **turmeric** to a small bowl. Peel and mince the reserved **garlic** directly into the bowl. Add {1/1.5/2} Tbsp of boiled **water** and mix well. Add the **mayonnaise**. Season with a generous squeeze of **lemon** juice and a pinch of **salt** and **pepper**.

**Tip!** Don't like the taste of raw garlic? Go easy.



5 Add peas

After the **rice** is cooked, remove the lid. Scatter the **peas** over the top and cover once more. Cook for 3 min further.

**Tip!** If the rice isn't cooked after 15 minutes, add a splash of water and cook, covered, for 5 minutes further.



6 Serve

Meanwhile, roughly chop the **parsley** leaves. Once ready, squeeze the remaining **lemon** juice over the **paella**. Garnish with the chopped **parsley** and serve the **aioli** alongside.