

# Seafood Paella

**smoked basa, prawns,  
chorizo, peppers, rice**



don't know what it is to  
sauté? scan this code and  
we'll give you a run down  
on some terms chef's use  
that might just impress  
your friends!



In your box you will find:

- **Smoked basa**
- **Prawns**
- **Chorizo**
- **Peppers**
- **Paella rice**
- **Stock**
- A sachet of premixed **spices**

This one's nice and easy, fry off your basa, prawns, chorizo and peppers, we've got the paella rice pretty much there for you!

Add the premixed spices to the pan and cook out for 2 minutes, throw in your rice, sprinkle your stock over the contents evenly and add 200ml of water. Bring this to the boil and let it **simmer** until all the water has been absorbed, you're ready to plate and tuck in!

**Plating** is down to you! You can make it look as fancy as you like or just thrown on a plate. We **supply the taste** you **supply the presentation**.

Words in green are defined at [supplythetaste.com/stuck](http://supplythetaste.com/stuck) (qr code on the front) if you need a little help.