

Egg & Chorizo Paella



Preparation time: 30 mins

Serves: 6 people

User Rating: ★★☆☆☆

Publication: 14 March 2024

Categories: Dinner Recipes, Breakfast Recipes, Lunch Recipes, Entertaining

Bring the Valencia vibes back home with this hearty, delicious Egg and Chorizo Paella.

An error occurred.

[Try watching this video on www.youtube.com](https://www.youtube.com), or enable JavaScript if it is disabled in your browser.

Created by home cook extraordinaire, Camellia Ling Aebischer, this meal combines traditional elements from two different beloved dishes – shakshuka and paella – to create something entirely new. Chorizo, baked eggs and peas sit atop a deliciously seasoned bed of rice. A squeeze of lemon cuts through with a zesty punch, rounding out this very earthy dish.



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 $\frac{3}{4}$ 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.