

Less than 1 hour

Serves 6

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Ingredients:

- 3 Tbsp (45ml) olive oil
- ½ coil (110g) PnP chorizo sarta
- 1 onion, finely diced
- 2 red peppers, finely diced
- 2 small cloves garlic, finely chopped
- 2 tomatoes, grated
- 1 Tbsp (15ml) tomato paste
- 1 Tbsp (15ml) smoked paprika
- 1½ cups (230g) arborio rice
- Salt and milled pepper
- 3-4 strands saffron (optional)
- 5 cups (1.25L) hot fish stock (or veg stock)
- 15 (220g) Vannamei prawns, cleaned and prepped to your liking (shelled or whole)
- 1 packet (500g) PnP local West Coast mussels in half shell
- 400g hake fillets, cut into chunks
- Fresh parsley and wedges, for serving
- Crusty baguette and mayonnaise or aioli for serving.

Method

1. Pre-heat oven to 180°C.
2. Heat oil in a paella pan over medium-high heat. (Or use a regular 30-40cm pan and preheat a heavy-bottomed, deep baking dish in the oven to use later.)
3. Fry chorizo until slightly crisp, remove and set aside.
4. Sauté onion and red pepper in the same pan for 8-10 minutes until soft.
5. Add garlic, tomato, tomato paste and paprika, and cook until reduced and slightly

sticky.

6. Stir in rice and fried chorizo, coating with tomato mixture and season well.
7. Remove from heat (transfer to oven dish, if using at this stage).
8. Place saffron strands in stock, stir and pour over rice.
9. Bake for 18-20 minutes, not stirring, until two-thirds of the liquid has evaporated.
10. Top with prawns, mussels and hake and cover with foil.
11. Bake for another 10 minutes, until prawns are bright and pink and almost all the liquid has been absorbed.
12. Serve with parsley, lemon wedges, bread and mayo or aioli.

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