















# PAELLA



INGREDIENTS FOR 8		UTENSILS	
1 onion		sharp knife	
2 cloves of garlic		plate	
1 carrot		frying pan	
2 peppers		saucepan	
oil		spatula	
1 chicken breast (500-600g)			
400g butcher's sausages			
500-600g rice			
salt			
½ tsp saffron			
1 chicken stock cube			

		Chop the onion, garlic and vegetables finely.
		Fry the onion and garlic lightly, on a low heat. When the onion is transparent, add the other vegetables.
	Stir.	
	Add the sausages and the chicken. Stir.	
	In a separate saucepan, prepare the stock. Boil the water and add the stock cube.	
	Add the saffron to the stock.	
	When the meat is cooked, add the rice to the frying pan and stir for a couple of minutes.	
	Add the stock until the rice, meat and vegetables are covered. There should use twice as much water as rice.	
	Cook on a low eat, without stirring, until the liquid has been absorbed. Occasionally shake the frying pan so the rice doesn't stick.	
	Enjoy!	