Kadai Recipes

Seafood Paella

A BBQ twist on a Spanish seafood and chorizo paella.

Serves - 4
Prep time - 10 mins
Cooking time - 30 mins

Ingredients

- 2 tbsp olive oil
- 1 large onion - sliced
- 2 garlic cloves - finely chopped
- 120g chorizo - sliced
- 1 ½ tsp turmeric
- 450g long grain rice
- 1 ½ litre fish stock
- 300g frozen peas
- 600g assorted mixed seafood

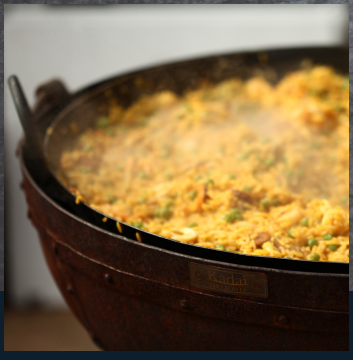
Cookware Kadai, Grills and Paella Pan

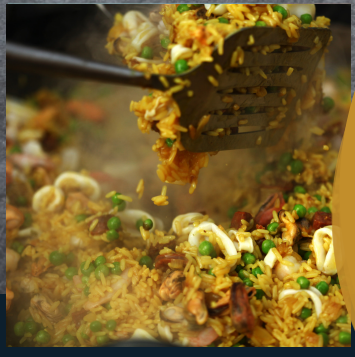
Method

Kadai

Fish

- After lighting your Kadai heat the oil in the Paella Pan and cook the onion until soft and golden.
- Add the chorizo and cook for a few more minutes.
- Stir in the turmeric, garlic and rice and until coated with the oils.
- Then pour in the stock and bring to the boil.
- Simmer for 15 – 20 mins.
- Add peas, seafood and cook for 5 mins.
- Serve with lemon wedges once heated through. Then Enjoy!





Cookware

Pealla Pan

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