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FEED YOUR  
FAMILY  
FOR £5

# CHORIZO PAELLA



GOOD  
FOR YOU &  
GOOD  
FOR THE  
PLANET



# INGREDIENTS

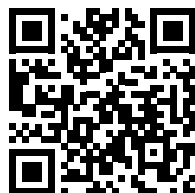
Main Ingredients	Cost £	Veggie Switch	Cost £
300g Paella Rice	1.35		1.35
200g Diced Frozen Chorizo	1.88	200g soy bean edamame	0.96
1 x Green Pepper	0.55		0.55
1 x 400g tin Butter Beans (alternatively cannellini or borlotti beans)	0.65		0.65
1 x Brown onion	0.12		0.12
3 cloves garlic	0.14		0.14
30g Tomato Puree Growers Harvest	0.08		0.08
1 tsp (2g) Smoked Paprika	0.04	2 tsp (4g) Smoked Paprika	0.08
1 tsp (2g) Turmeric	0.04		0.04
1 x Vegetable stock cube	0.09		0.09
<b>TOTAL COST</b>	<b>4.94</b>		<b>4.06</b>

Prices correct at time of printing and may vary.  
All items available from leading supermarkets.

Please observe the allergen information  
on the product packaging.

Based on a family of four.

View our  
video online



**1.**

Dice the onion and pepper, finely chop the garlic and drain the butter beans



**2.**

Make up the stock cube with 900ml of boiling water



**3.**

In a frying pan or paella pan gently fry the onion, chorizo & pepper together until the onion softens

**4.**

Add the garlic & tomato puree and gently fry for 1 to 2 mins

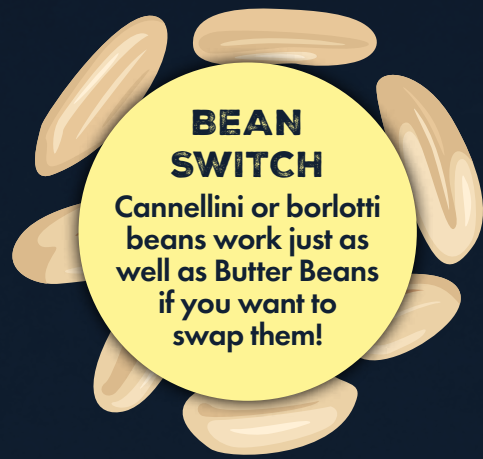


### **VEGGIE SWITCH**

For a great veggie version, add an extra 2 grams of Smoked Paprika, leave out the Chorizo and add Soy Beans at the same time as the butter beans

**5.**

Add the rice, turmeric and paprika and gently fry for another minute



**6.**

On a low heat gradually add the stock 1/3rd at a time until rice is softening -

**DO NOT STIR ANY MORE**

**7.**

When all the stock has been added, top with the beans, cover with foil or a lid and leave on a low heat for 3-5 mins

**8.**

Tuck in and Enjoy!

