

Tomato and Chorizo Fideua

A pasta version of a paella from Valencia normally served with seafood Serves up to 30

Equipment - large fry pan, knives, boards, mats, measuring cup and spoons, electric jug, measuring jug

Ingredients

2 tablespoons olive oil
2 onions
4 cloves garlic
1 chorizo sausage
2 stick celery
2 cups chopped tinned or fresh tomatoes
2 cups garden vegetables in season
1 teaspoons smoked sweet paprika
1/2 teaspoon chilli flakes or fresh chilli peppers
1 teaspoon saffron
4 tablespoons of chopped olives
4 - 6 cups chicken stock, (made with boiling water in jug next to stove under adult supervision)
350 g fideos (short angle hair pasta) (or 1 cup risoni) (Check for Gluten free students)
pinch of salt / ground black pepper
4 sprigs of parsley, chives or coriander for garnish

Method

1. Chop the onion into small pieces.
2. Heat the oil in the pan and add the onion.
3. Finely chop the garlic and add to the onion. Cook a few minutes.
4. Slice the chorizo and cut into small pieces. Add to the pan. Stir.
5. Finely chop the celery and add to the pan. Stir.
6. Add the tomato. Prepare the garden vegetables and add to the pan.
7. Add the paprika, chilli flakes and saffron. Stir through.
8. Make the chicken stock and add to the pan.
9. Break the pasta into thirds and add to the pan (or add risoni) Turn heat up so it gently boils.
10. Take the pips out of the olives with your fingers. Chop them and add to the pan.
11. Allow the fideos / risoni to boil gently until the pasta is cooked.
12. Chop the parsley, chives or coriander and reserve for garnish.
13. Season the fideua with salt and pepper.

Share between 4 dishes. Add a dessert spoons for serving.