

## Cod and Prawn Paella

- 1 tbsp. olive oil
- 6-8 Pancetta rashers, chopped
- 1 Red onion, finely diced
- 1 Celery stick, finely diced
- 1 cup Risotto or paella rice
- Splash of Dry sherry
- 400ml (2 cups) chopped tomatoes
- Pinch of Saffron threads
- 1 tbsp. paprika
- 500ml good quality stock, can be veg/fish
- Juice of a lemon
- 1 roasted red pepper, I used jarred, and sliced
- 2 Cod filets, diced
- 20g flat leaf parsley, chopped
- 6 large prawns

### Method

- Heat the oil, fry the pancetta until it is nearly crisp then add the diced onion and celery. Sauté until soft.
- Pour in the rice and cook until translucent.
- Pour in the sherry, cook for a few minutes then add the chopped tomatoes. Mix well.
- Add the saffron, paprika and keep stirring.
- Pour in the stock, squeeze in the lemon juice and mix well.
- Lay over your red peppers, then the cod and with a ladle scoop a little juice over each cod piece.
- Sprinkle over the parsley.
- Cook for 6/7 minutes.
- Layer over the prawns, cover with foil and cook for a further 6 minutes or until the prawns are pink all over and cooked. I turned my prawns over halfway.
- Serve, do not worry if the rice has stuck to the bottom this is the best part!