



**whirl**  
It cooks like butter but better

WHIRL RANGE  
GARLIC  
FLAVOURED  
VEGETABLE OIL



A *whirl*  
of difference

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# Mixed Meat Paella

## Time

25 minutes

## Ingredients

- 4 boneless chicken thighs,  
(chopped in two)
- 16 med Prawns, (in or out of shell)
- 100g of Chorizo (sliced)
- 20g Cubetti di pancetta
- 1 Onion (chopped)
- 6 Button mushrooms (whole)
- 1 Red Pepper (sliced)
- 1 Yellow Pepper (sliced)
- 3 Large Tomatoes (quartered)
- 5 tablespoons of Garlic Whirl
- 250g of Arborio Risotto rice
- ½ Ltr of Stock Chicken or Veg
- Pinch of Saffron or Turmeric
- Salt & Pepper

## Method

- Put the 5 Tablespoons of Garlic Whirl into a pan, add chicken thighs & cook for about 6 minutes until the skin is golden brown.
- Add sliced chorizo, prawn & pancetta and cook for about 2~3 minutes.
- Add onions, pepper, tomatoes, mushrooms and cookout for about 2 minutes until the veg are starting to go soft.
- Stir in the rice, saffron, turmeric & seasoning & cook for about a minute then add the stock & stir in.
- Place in oven until all the liquid is absorbed, (approximately 12 ~ 15 minutes).
- Serve straight from the pan, serve with garlic or french bread.

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butter but better!*

