



Rabbit Paella

You might not have used this ingredient in paella before...

Serves: 4

Prepare: 30 Minutes

Cook: 2 Hours

Difficulty: medium

Ingredients

- 1 [rabbit](#) (each leg cut into two, and the saddle into 4)
- 115g fresh broad beans
- 2 onions, peeled and chopped
- 2 garlic cloves, peeled and finely diced
- 1tbsp olive oil
- 1 bay leaf
- 2tsp smoked paprika
- sea salt & freshly ground black pepper
- 1l [organic chicken bone broth](#)
- 280g short-grained paella rice

Method

1. This recipe uses young broad beans as they can be cooked and eaten whole, however, if you are using later-season broad beans they will need to be skinned before they can be eaten
2. Heat the olive oil in a large paella pan, over a medium-high heat. To the pan add the rabbit and brown until golden, this should take 10 minutes. Now add the chopped onion and garlic and cook for a few minutes. Then add the bay leaf, paprika and seasoning, pour over the organic chicken bone broth and bring to a gentle simmer
3. Cover the pan and cook on a low heat for 1 hour and 15 minutes. Add the paella rice and mix well, return to a simmer and cook for a further 20 minutes, don't be tempted to stir the rice, leave it to cook. After 20 minutes, add the broad beans and cook for a further 8 minutes. Divide the paella into generous portions and serve with crusty buttered bread