

Paella Recipe

Ingredients:

- 1 tbsp olive oil
- 1 onion, chopped
- 2 cloves garlic, chopped
- 2 chicken breast fillets, diced
- 5 cups chicken stock
- 1 pinch saffron threads, dissolved in 1 tablespoon water (Or turmeric powder ½ teaspoon, if you can't get saffron)
- 2 chorizo sausages, thickly sliced
- 3 cup long grain rice
- 8 prawns (remove shells, keep head and tail)
- 1 calamari (clean and cut into ring)
- 8 mussels (cook in water until shells opened, then remove half of the shells that is empty)
- 2 medium tomatoes, diced
- 1 red and 1 green bell pepper, cut into rings
- 1 lemon (cut into wedges)
- 2 tbsp chopped parsley

Steps:

- Heat olive oil in a paella pan or large heavy-based skillet. Sauté onion, garlic, tomatoes, chorizo sausages, calamari and chicken. Cook until chickens are slightly browned.
- Add rice and coat in the oil.
- Add chicken stock and saffron (or turmeric powder). Mix well then smooths out the surface of the paella.
- Scatter the prawns, bell peppers and mussels on top.
- Simmer over a gentle heat for 20 minutes or until all the stock has been absorbed.
- Sprinkle the chopped parsley and lemon juice over the paella and serve.