

Posted on 17 September 2012

*by ewfood*

# Paella



## Ingredients

1 fl oz. oil
4 chicken thighs or drumsticks
salt & pepper to taste
garlic or onion powder
1 onion, chopped
2 cloves garlic, minced
2 peppers, any colour, diced
1 chorizo sausage sliced (optional)
1 tin chopped tomatoes
8 fl oz. chicken or seafood stock
8fl oz. water
½ tsp. paprika
½ tsp. turmeric
8 oz. rice, that has been parboiled
1lb. seafood of your choice (shrimp, mussles, scallops, squid ect.)
4.5 oz. frozen peas
**Servings**
**4**
**Person**

## Preparation

1. Season the chicken with salt pepper and garlic/onion powder
2. In a round ovenproof pot, or a paella pot if you have one, brown the chicken in the oil, then remove from the pot and set to one side
3. In the same pot sauté the onions, peppers and garlic until the onions are soft and translucent but not brown, remove the vegetables from the pot
4. In the same pot add the tomatoes, water and stock and bring to a boil
5. add the spices and the rice, and add the chicken, vegetables and peas
6. Reduce the heat and simmer until the liquid is absorbed (20-30min)
7. Mix in the seafood, make sure it is covered by the rice so that it cooks in the heat of the rice, cook until the shrimp is pink (3-7 minutes)
8. Serve with lemon wedges

## Cooks Note

Serves 4