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*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  
8 fl oz. water  
½ tsp. paprika  
½ tsp. turmeric  
8 oz. rice, that has been parboiled  
1 lb. seafood of your choice (shrimp, mussels, 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

