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Easy mixed paella

Ingredients

2 cups basmati rice (soaked)
500g boneless, skinless chicken thighs
300g de-veined prawns with tails intact
2 cups sausages (chicken/beef), cut into chunks
3 red bell peppers (thinly sliced)
3 green bell peppers (thinly sliced)
2 medium onions (sliced)
3 cups tomatoes (diced)
6 cups chicken broth/stock
2tsp garlic paste
2tsp cumin powder
½ tsp crushed black pepper
1 tsp paprika powder
½ rosemary (dried)
½ thyme (dried)
½ tsp saffron
1 ½ curry powder
Salt to taste
Cooking oil (preferably olive oil)

Preparation

- 1 Heat olive oil in a skillet and fry the pieces of chicken, season with garlic paste, salt, pepper, paprika, rosemary and thyme.
- 2 Fry the prawns in the same oil and set aside.
- 3 Saute the onions, tomatoes and bell peppers in a separate frying pan and set aside.
- 4 Saute the sausages and set aside.
- 5 Saute the rice in a deep frying pan until it turns translucent. Pour in the chicken broth. Gradually add the saffron, curry powder and salt according to taste. Give the rice a good stir, enabling the spices to mix thoroughly. Cook for 5-7 minutes.
- 6 Transfer the rice into a cooking vessel big enough to accommodate the chicken, prawns, sausages and sauted veggies.
- 7 Gradually add all the ingredients to the rice and stir well. Add some more stock if required. Cover with aluminium foil and cook on low flame for 10 minutes or until the rice is fully cooked.
- 8 Serve the paella piping hot with wedges of lime. Garnish with finely chopped parsley.

Cooks Note
