



MARIANO'S SPANISH GOODS LTD
mariano@spanishgoods.co.nz
027 429 1126

PORK & CHICKEN PAELLA

Ingredients:

4 Servings

2 tbsp olive oil, 250gr chicken breast diced, 200gr pork ribs chopped, 200g Chorizo chopped, 1 onion chopped, 1 tsp turmeric, 300g long grain rice, 1litre chicken stock, 200g frozen peas, 400gr tin tomatoes diced, 1 small red and 1 green pepper diced, salt and pepper.

Method:

Heat the oil in a deep frying pan, season and cook the chicken and the pork, stir till brown. Add the onions, the red and green peppers and fry for 4-5 mins. Add the Chorizo and garlic and stir for 1-2 mins. Add the tomatoes and cook for another 2-3 mins. Stir in the turmeric and the rice until coated by the oil then pour in the stock and bring it to the boil. Simmer for 15 mins, stirring occasionally. Tip in the peas, check for seasoning and cook for another 5 mins or until the rice is cooked. Cover and let rest for 5 mins. Serve with bread.