

ZELDA'S PAELLA



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TESTED**
By Food lovers recipes

ZELDA'S PAELLA

Stork margarine

1 pkt bacon

3 large chicken breasts

500 g calamari, diced

1 large onion

1 red pepper

4 cloves garlic, crushed

600 ml rice

1 chilli, chopped

5 ml paprika

200 ml dry white wine generous pinch saffron, soaked in 5 ml boiling water

1 liter chicken stock, warm

12 whole mussels

4 large tomatoes, skinned and chopped

Heat margarine in large frying pan. When it begins to bubble add bacon onions and peppers and when browned, remove.

Add seafood.

Add the rice, chilli and paprika and stir well.

Increase the heat and add wine, chicken stock and stir well.

Add chicken and bacon and leave to simmer for 10 minutes, stirring occasionally.

Add the mussels and tomatoes and simmer for another 10

minutes.

Reduce heat, add prawns and calamari and heat through.

Season to taste. Enjoy

Recipe and photo: Cloete Zelda Anne