

# AMANDA'S SEAFOOD-MIX PAELLA



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2 boneless chicken breasts or thighs, skin on and cut into bite-sized chunks

sea salt

freshly ground black pepper

plain flour, for dusting

olive oil

100 g chorizo, sliced

6 slices streaky bacon, chopped into pieces

1 onion, finely chopped

2 cloves garlic, finely chopped

1.5 liter hot chicken stock

2 large pinches saffron

1 heaped teaspoon smoked paprika

250 g paella rice

1 small bunch flat-leaf parsley, leaves picked and chopped, stalks chopped

$\frac{3}{4}$  cup fresh or frozen peas

$\frac{1}{2}$  packet (400 g) good quality seafood mix (do not rinse... you want to keep the sea flavour!)

Season the chicken pieces and dust with flour. Heat a little olive oil in a large deep pan or wok and fry the chicken until golden brown. Add the sliced chorizo and bacon and fry until browned and crispy. Add the onion and garlic and cook until soft. Meanwhile infuse half the hot chicken stock with the saffron. Add the smoked paprika, rice and infused stock to

your pan and leave to cook on a medium heat, stirring from time to time. After 20 minutes the rice should be nearly cooked. At this point, pour in the rest of the stock.

Cook till rice is tender, keep stirring from time to time. You can add a little water if too dry. Take off heat. In a separate pan, add a little olive oil with a knob of butter. Flash fry your seafood mix for approximately 6 minutes (or till done). Add to your rice and mix carefully. Be sure not to stir! Finally, serve paella, sprinkled with chopped parsley and a wedge of lime.

Recipe and photo: Amanda Conradie