

Rice with Chicken and Seafood Recipe

Ingredients:

1 x 1.5 kg chicken
Salt and pepper to taste
500 g pork chops
2 chorizos (hot Spanish sausages)
1 raw lobster tail, optional
500 g raw prawns (shrimps)
500 g fresh mussels
Olive oil for frying

Sofrito:

3 tablespoons olive oil
2 large onions, finely chopped
½ teaspoon saffron strands
5 cloves garlic, finely chopped
2 large ripe tomatoes or 1 cup canned tomatoes
3 teaspoons salt
3 teaspoons paprika
2½ cups long grain rice
4½ cups chicken or fish stock
1 cup green peas
1 red capsicum, seeded and cut in strips

Method:

Cut chicken into serving pieces, dry on paper towels and season well with salt and pepper. Cut pork chops into dice, discarding skin and bones. Pierce chorizos in a few places with a sharp knife, put into a saucepan with water to cover and bring to the boil. Reduce heat and simmer for 5 minutes, drain and slice into rounds. Chop lobster tail into large slices, shell and all. Wash prawns but do not remove shells. Scrub mussels with a stiff brush, beard them, and discard any that are not tightly closed. Heat enough olive oil in a large, heavy frying pan to cover base of pan and brown the pieces of chicken on all sides. Remove to a plate. Brown chorizo slices, drain on absorbent paper. Brown the pork quickly, drain. Discard oil in pan.

Sofrito: In a large frying pan or heavy saucepan heat olive oil and fry onions over medium heat until soft and golden. While onions are cooking pour 2 tablespoons boiling water over saffron and leave to soak. Add garlic, soaked saffron, peeled and chopped tomatoes and fry, stirring, until tomatoes are soft and pulpy. Add salt and paprika and stir well. Add rice and stir over medium heat for 3 or 4 minutes, then add hot stock and stir well. When stock comes to the boil add chicken, pork, chorizo and lobster, cover and cook on very low heat for 15 minutes. Add prawns and mussels, pushing mussels into the mass of rice so they will cook in the steam. Do not stir. Scatter peas over top. Cover and cook for a further 15 minutes, when rice should be cooked through and liquid absorbed. Decorate top of paella with strips of red capsicum and serve.