



# RICEPLUS

Rice just got better...

## PAELLA

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### INGREDIENTS

2 cups RICEPLUS Ancient Grains	1 x 425g tomatoes diced
2 tblsp olive oil	2 litres chicken stock, warm
1 spicy chorizo, halved and sliced	½ cup continental parsley, chopped
½ cup tomato paste	6 -8 chicken wings, browned
2 cloves garlic, finely chopped	8- 10 mussels, scrubbed and de-bearded
1 lge onion, chopped	8 lge prawns
1 long red chilli, chopped	lemon zest and parsley to garnish
½ tsp saffron powder or 1 tsp saffron strands	
1 tsp smoked paprika	TO SERVE:
1 lemon zested & juiced	lemon zest and parsley to garnish

### METHOD (STOVE TOP)



1. Heat the oil in a large deep frying pan and sauté the chorizo and RICEPLUS 2 -3 minutes stirring constantly.
2. Place the tomato paste, garlic, onions, chilli, saffron, smoked paprika, lemon zest & juice into the work bowl of a food processor and process 40 seconds until well combined.
3. Add the cooking paste to the frying pan and cook stirring for 2 minutes.
4. Gradually stir in the diced tomatoes and half the chicken stock stir until liquid simmers.
5. Arrange the chicken wings, mussels and prawns decoratively over the RICEPLUS Mixture, pour over the remaining stock and bring to a simmer over a low heat. Cover and allow to simmer for 30 minutes or until rice is tender.
6. Garnish with parsley and extra lemon zest, serve with crusty fresh bread.

### TIPS

- Pork fillet, fish fillet or clams are also delicious added to this dish.
- Store any leftovers in airtight containers and freeze for up to 3 months until required.

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For more information visit: [www.riceplus.com.au](http://www.riceplus.com.au)

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**COOKING TIME: 60 MINS**  
**SERVING SIZE: 4-6**