

## Paella on the Braai

### Ingredients:

- 1 tbsp butter
- 2 tbsp olive oil
- 1 tsp chicken spice
- Salt and pepper to taste
- 600g Skinless Free range Chicken Breast Fillets, cubed
- 2 cups uncooked rice
- 2 leeks, sliced
- 1 green pepper, cubed
- 1 red pepper, cubed
- 1 yellow pepper, cubed
- 1 tin whole tomatoes
- 2 tsp tomato paste
- ½ tsp sugar
- Pinch of cayenne pepper
- ½ tsp turmeric
- 4 cups organic chicken stock
- 1 cup dry white wine (optional)
- 500g Prawns (heads and shells intact)
- 500g Mussels in the shell
- ½ cup black olives
- ½ cup parsley, chopped

Yield: Serves 6 people

### Method:

1. Coat chicken in chicken spice, salt & pepper.
2. Heat the olive oil & butter in a large deep pan or 'skottel'. Brown the chicken, this should take 8 – 10 minutes.
3. Remove the chicken and set aside.
4. Add rice & fry until golden.
5. Add leeks & peppers & fry until soft.
6. Add the tin of tomatoes, tomato paste, sugar & cayenne pepper. Fry for 3 minutes.
7. Add the chicken stock, wine and chicken. Cover and cook for 20 minutes.
8. Add the prawns and mussels. Cover and cook for another 10-15 minutes, then remove from the braai.
9. Add olives (optional) and mix the paella.
10. Garnish with fresh lemon wedges & parsley.
11. Serve with an ice cold glass of white wine and ENJOY!

\*\* This dish can be made in a large pan on the stove as well.