



ONE PAN PAELLA

HEAT LEVEL 🔥🔥🔥

Experience the simplicity of our One Pan Paella - a flavorful medley of rice, tender meat, and vibrant spices, cooked to perfection for a delicious and convenient meal.

1 Hour

6 Servings

INGREDIENTS

30 ml (2 Tbsp) cooking oil
1 medium onion, finely chopped
1/2 red pepper, finely chopped
1/2 yellow pepper, finely chopped
5 ml (1 tsp) turmeric powder
60 ml (1/4 cup) Spur Durky Sauce
500 ml (2 cups) shortgrain rice, or Arborio (about 400g)
2 medium tomatoes, finely chopped
500 ml (2 cups) chicken stock
125 ml (1/2 cup) Spur Peri-Peri Sauce
About 1L (4 cups) water
About 5 ml (1 tsp) Spur Lemon & Peri-Peri Seasoning
125 ml (about 80 g) frozen green peas
About 100 g chorizo sausage, sliced
8 uncooked prawns (about 150 g)
10 black mussels (about 100 g)
Chopped fresh coriander or parsley, to garnish

METHOD

- 1 Heat a large paella or frying pan with oil over medium heat. Add the onion, peppers and turmeric and fry for a few minutes. Add the Spur Durky Sauce and simmer for a few minutes.
- 2 Add the rice, stirring constantly for about 5 minutes, or until the rice is coated with oil and lightly toasted. Add the tomatoes.
- 3 Combine the stock, Spur Peri-Peri Sauce, water and Spur Lemon & Peri-Peri Seasoning. Stir in the stock gradually, whilst cooking slowly and stirring frequently. Simmer the rice, without stirring too much and keep on adding stock. Continue to simmer (about 25 minutes) or until the rice is almost soft.
- 4 Add peas, sliced chorizo, prawns and mussels. Add more water if needed. It will release moistness into the rice. Cover the pan with foil or a lid and simmer for 5 - 10 minutes longer (depending on the heat), or until cooked through and the mussels open. Garnish with coriander.

VARIATIONS

- 1 Substitute the prawns and mussels with 250 g chicken fillets, cut into strips and fried.
- 2 For a meat-free paella, omit the chorizo sausage.
- 3 Substitute the turmeric with saffron threads: Use a large saucepan and bring stock to boil. Add a few saffron threads, crumbled. Turn off the heat and let the saffron soak for at least 15 minutes.

TIPS

- 1 Thoroughly scrub the mussels before cooking and discard any cracked or broken shells.

