

## Paella with chicken and prawns

Preparation time: 20 min. · Level of difficulty: easy

### Quantity

Ingredients for 4 people.

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200 g Paella rice  
300 g Chicken breast  
300 g Prawns  
1 piece Red pepper  
150 g Green beans  
1 piece Onion  
3 piece Garlic cloves (or more)  
0.5 bunch Parsley  
8 tbsp Pure olive oil for frying  
1 pinch Saffron (a few threads)  
600 ml Vegetable stock  
Salt and pepper

### Preparation

Peel the prawns, simmer the shells and heads in approx. 1 litre of salted water for 8-10 minutes, sieve and reserve the stock.

Wash rice (drain), cut chicken breast into small pieces, wash and chop peppers, onions, beans. Crush garlic, parsley, salt and saffron.

Heat the paella pan ("paellera"), pour in olive oil, fry the chicken briefly in the hot fat. Add the onions, peppers, beans and fry for 5 minutes.

Now spread the rice over the pan, add the garlic mixture and mix everything well. Add the broth. All the ingredients must be generously covered with broth.

Simmer for approx. 15-20 min., then spread the prawns over the paella and simmer for a further 3 min.

Remove from the heat, cover and let rest for 5 min. and serve.

You have to vary the amount of stock, as the liquid will naturally boil away or be absorbed by the rice. To keep everything juicy, you can safely add broth (or water) in small amounts during cooking.