

# Arroz a la Paella

## Ingredients

2 cups washed rice  
3 crabs, cooked and flaked  
1/2 large prawns, cooked and shelled  
1 lb. chicken-thigh cutlets  
or chicken chops  
10 clams, well scrubbed and washed  
2 beef stock cubes mixed with  
4 cups of water  
2 medium onions, sliced  
3 cloves garlic, crushed and minced  
4 large ripe tomatoes, sliced  
1 hard-boiled egg, sliced  
1 green capsicum, cut into strips  
1 red capsicum, cut into strips  
1 teaspoon paprika or saffron  
1/4 cup cooking oil  
salt and pepper to taste



## Directions

1. Sauté` garlic, onion and tomatoes.
2. Add chicken; season with salt and pepper; cook until tender.
3. Add 1 cup of stock; bring to a boil and add clams.
4. Cook for 3 minutes; remove clams and set aside for garnishing.
5. Add washed rice; stir and add remaining beef stock.
6. Boil until all the liquid has been absorbed by the rice; if necessary add more liquid to cook the rice thoroughly.
7. Cover mixture and turn heat to low.
8. Stir mixture 2 or 3 times to keep it from scorching.
9. Add crab meat and paprika or saffron when rice is thoroughly cooked and stir until well mixed.
10. Transfer to a serving dish and garnish with strips of red and green capsicum, sliced hard-boiled eggs, clams and cooked prawns.

(Serves 6 - 8)

