

CURRY PILAU-ELLA

Here we've got a favourite holiday dish all the way from Spain, paella... but we've of course given it a Curry Legend twist! In place of traditional saffron and paprika we're using our legendary blends and instead of serving it with aioli we've got a punchy garlic raita. Perfect one pot food for summertime eating!

Prep 35 mins	Cook 50 mins
Heat 	Serves 4

250g **diced chicken** (thighs are best)

150g **chorizo** - cut into bite-size pieces

150g **mixed seafood** (optional)

1 large **onion** - thinly sliced

2 medium **tomatoes** - roughly chopped

2 **peppers** (any colour) - thinly sliced

150g **peas** (fresh or frozen) or **green beans** - cut into 2cm lengths

4 **cloves of garlic** - finely chopped

10g **bunch of coriander** - finely chopped

1 **lemon**

150g **natural yogurt** (full fat is best)

250g **paella rice**

4 tsp



HALDI BLEND

2 tsp



METHI BLEND

1 tsp



MIRCHI BLEND

1 Fry the onion, peppers, tomatoes, chorizo and $\frac{3}{4}$ of the garlic in 3 tbsp oil for 15 minutes or until the vegetables are soft and just beginning to brown

2 Mix the yogurt with the remaining garlic, a pinch of **METHI BLEND** and a pinch of salt. Leave to one side

3 Mix 600ml of freshly boiled water from the kettle with 1 tsp **HALDI BLEND**

4 Stir the chicken, 3 tsp **HALDI BLEND**, 2 tsp **METHI BLEND**, 1 tsp **MIRCHI BLEND** and 1 tsp salt into the pepper mixture then cook for 5 minutes or until the chicken is cooked around the edges

5 Stir in the rice and the **HALDI BLEND** infused water then cook uncovered for 20 minutes. Shake the pan occasionally to mix everything but resist the temptation to stir!

6 Add the peas then gently mix to combine without disturbing the bottom layer. If using seafood, nestle it deep into the rice now then cover, turn the heat down and continue cooking for 10 minutes or until the seafood and rice are cooked through and all the liquid has been absorbed

7 Squeeze over the juice of $\frac{1}{2}$ the lemon and sprinkle the coriander over the paella then place the whole pan on the table. Serve with the remaining $\frac{1}{2}$ lemon cut into wedges and the garlic raita on the side

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EXTRAS
#27

ALSO WORKS A TREAT WITH...

- Diced pork fillet
- Courgettes and carrots for a veg version

RAISE YOUR GAME BY...

Adding king prawns



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