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## Spicy Paella

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### INGREDIENTS:

- ½ tsp saffron threads (or 1 tsp turmeric)
- 420g can Heinz® Condensed Cream of Chicken Soup
- 2 Tbsps olive oil
- 4 chicken thighs, cut in half
- 1 onion, sliced
- 2 cloves garlic, crushed
- 2 Roma tomatoes, diced
- 1 red capsicum, sliced
- 1 ½ cups medium grain rice
- 8 large green prawns, peeled with tail left on, de-veined
- 8 black mussels, cleaned
- ½ cup flat leaf parsley, chopped
- lemon wedges, to serve

### DIRECTIONS:

1. Soak saffron in 2 cups of boiling water. In a saucepan or microwave, gently warm through the Heinz® Condensed Cream of Chicken Soup (do not add extra water).
2. Meanwhile, heat 1 tablespoon of oil in a large heavy based saucepan and cook the chicken in batches for 3-4 minutes, or until browned. Set aside.
3. Heat remaining oil, add onions and cook for 2 minutes. Add garlic, tomatoes and capsicum and cook for 2 minutes. Stir in rice until well coated. Add the saffron threads and water and warmed Heinz® Condensed Cream of Chicken Soup. Mix well. Bring to the boil, reduce heat and simmer covered for 10 minutes.
4. Uncover and place chicken on top of the rice, cover again and cook for 10 minutes, or until rice is tender. Uncover and place seafood on top, cover and cook for 3-4 minutes, or until prawns turn orange and mussels open (discard any that do not open). Serve sprinkled with parsley and drizzled with lemon.

Prep Time: 25 Minutes  
 Cook Time: 35 Minutes  
 Servings: 4+

**COUNTRY:**  
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