

The Ultimate Paella

Yield: 5 min

Total Time: 150 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-curry-chicken-rice-and-peas-recipe>

Ingredients:

- 3 pounds chicken frying, cut into 10 pieces
- 1/4 cup extra virgin olive oil
- 2 Spanish chorizo sausages, thickly sliced Spanish chorizo, thickly sliced
- freshly ground pepper Kosher salt and
- 1 Spanish onion diced
- 4 garlic cloves crushed
- 1 bunch parsley leaves flat-leaf, chopped, reserve some for garnish, optional
- 15 ounces tomatoes whole, drained and hand-crushed
- 4 cups spanish rice short grain
- 6 cups water warm
- 1 pinch saffron threads
- 12 littleneck clams scrubbed
- 1 pound jumbo shrimp peeled and de-veined
- 2 lobster tails
- 1/2 cup peas sweet, frozen and thawed
- lemon wedges for serving
- 1 tablespoon sweet paprika
- 2 teaspoons dried oregano
- freshly ground pepper Kosher salt and

Nutrition:

1. Calories: 1310 calories
2. Carbohydrate: 135 grams
3. Cholesterol: 415 milligrams
4. Fat: 36 grams
5. Fiber: 6 grams
6. Protein: 109 grams
7. SaturatedFat: 8 grams
8. Sodium: 860 milligrams

9. Sugar: 5 grams

Thank you for visiting our website. Hope you enjoy The Ultimate Paella above. You can see more 18 jamaican curry chicken rice and peas recipe Delight in these amazing recipes! to get more great cooking ideas.