



EASY COUSCOUS PAËLLA



6 portions



20 min.



20 à 25 min.

INGREDIENTS

- 2 bags of TIPIAK Spiced Couscous
- 4 saffron strands (optional)
- 415 ml (1 2/3 cup) hot chicken or fish broth (see note)
- 15 ml (1 tbsp) olive oil
- 6 chicken thighs, boneless and skinless
- 150 g (1/3 lb) mild or spicy chorizo, sliced
- 1 onion, finely chopped
- 1 red pepper, cut into strips
- 2 cloves of garlic, finely chopped and sprouts removed
- 2 tomatoes, peeled and diced
- 450 g (1 lb) large 16 - 20 shrimp, cooked and shelled, with the tail
- 125 ml (1/2 cup) frozen peas
- 450 g (1 lb) mussels, brushed and cleaned
- 5 ml (1 tbsp) smoked paprika
- Salt and freshly ground pepper
- Lemon wedges and chopped flat (Italian) parsley, as garnish

COOKING INSTRUCTIONS

1. In a bowl, combine the hot broth and the saffron. Let infuse for 5 min.
2. Heat oil on medium heat in a large non-stick pan. Cook the chicken thighs approximately 5 to 7 min on each side. Add salt and pepper, and set aside.
3. In the same pan, add the chorizo and cook for 2 min. Add the onion and pepper, stir, and continue cooking for a few minutes until they have softened. Add the garlic and cook for 1 more minute. Incorporate the tomatoes.
4. Add the TIPIAK Spiced Couscous and stir well. Add the shrimps, peas, chicken thighs and mussels, their opening upwards. Add salt, pepper and paprika. Incorporate the saffron broth. Reduce heat to low. Cover and cook for 6 to 8 min, or until the couscous and peas are cooked, all the liquid is absorbed, the chicken is warm and the mussels have opened. Taste and season accordingly. Remove from heat and let sit covered for 5 min.
5. Drizzle with lemon juice, sprinkle with parsley, and serve.

TIPS

You can replace 150 ml (2/3 cup) broth with the same quantity of dry white wine.