

Chicken or Shrimp and Saffron Rice

Preheat oven to **180°C**

- 1 whole chicken, cut up
- 1-2 T olive oil
- 1 onion
- 2 cloves garlic
- 1 pinch saffron
- 400 g Basmati or Jasmine rice
- 2 pimentos or red bell pepper
- 1 green bell pepper
- 2 t salt
- 1 (400 g) can chopped tomatoes (not drained)
- 1.2 liters chicken broth
- 56 g canned or frozen peas
- 1 bay leaf



1. Fry **chicken** pieces in **onions** and **oil** until done and golden color.
2. Add **tomatoes** and **chicken broth**. Simmer for 5 min.
3. Add **bay leaf, salt, rice, saffron** and **green pepper**. Stir well
4. Place in **180°C** oven for **60 minutes or until rice is cooked**
5. Garnish with **peas** and **pimentos/red bell pepper**

Note: Cooks better in shallow roasting pan. Also works well with large shrimp.