

Luzon-Style Paella (Bringhe) Recipe

Ingredients:

60 ml oil
250 g chicken breast fillet or thigh fillet, cut into strips
1 medium onion, finely chopped
3-4 cloves garlic, peeled and diced
200 g regular rice
200 g sticky rice
500 ml water
250 ml coconut milk
2 teaspoons turmeric powder
250 g medium shrimps, peeled and de-veined
100 g cooked ham, cut into 2-cm squares
100 g frozen green peas, thawed
Salt and pepper to taste

Method:

Heat half of the oil in a casserole and sauté the chicken strips until cooked. Remove chicken from pan and set aside. Pour in remaining oil and sauté onion until transparent. Add garlic and sauté a further 1 minute. Add both kinds of rice and stir to coat in oil. In a large bowl, blend together water, coconut milk and turmeric powder then pour into casserole. Cover and simmer until rice is done, about 25-30 minutes. Meanwhile, in a steamer, steam the shrimps until cooked and evenly pink in color. Remove from heat and set aside. When rice is fully cooked, stir in the shrimps, the chicken strips, cooked ham and green peas. Season with salt and pepper and serve.

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