

## Salmon Paella

450g (1lb) skinless Scottish salmon fillet,  
cut into 2x2cm (1 ") cubes  
30mls(2tblsp) olive oil  
1 medium chilli, deseeded and finely chopped  
1 clove garlic, crushed  
1 red onion, finely chopped  
1 medium red pepper, finely sliced  
1 medium green pepper, finely sliced  
225g (8oz) rice  
1 chicken stock cube dissolved in 560mls (1 pt)  
boiling water  
Sachet of saffron  
1 dozen fresh mussels, in their shells  
50g (2oz) mangetout  
50g (2oz) baby corn  
50g (2oz) green beans  
75g (3oz) black olives  
75g (3oz) frozen peas  
1 lemon cut into wedges  
Generous handful of coriander



1. In a shallow pan/paella pan, heat oil & saute onion, chilli & garlic
2. Add peppers and rice then toss for a couple of minutes until coated with oil
3. Gradually add stock, until absorbed. Add saffron whilst rice is cooking
4. To prepare mussels, rinse in cold water & remove the "beard" (piece of fibre hanging from the shell) with a gentle pull.
5. Gradually add mangetout, baby corn and green beans
6. When there is only 5 minutes left to cook, set salmon cubes & mussels amongst the cooking rice. Cover to allow fish to steam
7. The salmon is cooked when flesh is opaque & the shellfish cooked when they open. (Discard any mussels that remain closed after cooking)
8. Lastly stir in olives, peas and some of the coriander
9. Serve in the pan and garnish with lemon wedges and remaining coriander