**EVELYN.E.H**

**Mejor respuesta - Elegida por la comunidad**

SPANISH STYLE CHICKEN PAELLA   
  
1 lb. Italian sausage, peeled & chunked  
1 fryer chicken, cut up & skinned  
Salt, pepper, paprika & flour  
1 clove garlic, minced  
1 c. long grain rice  
1/4 tsp. turmeric  
3 lg. carrots, peeled & sliced  
1 (10 oz.) pkg. frozen peas  
1 med. onion, chopped  
1 sm. green pepper, chunked  
2 tsp. chicken bouillon granules  
3 1/2 c. hot water  
1 tomato, sliced  
  
Brown sausage in roaster or very large skillet and remove. Season chicken with salt, pepper, paprika and coat with flour. Brown chicken in sausage drippings. Remove chicken and discard all but 1 tablespoon fat. Cook onion, garlic and pepper until tender in drippings. Stir in uncooked rice, bouillon granules, turmeric and water; boil. Stir in sausage and carrots and arrange chicken on top.  
Reduce heat, cover and simmer 20 minutes. Rinse peas and sprinkle on top. Cover and cook 15-20 minutes until rice is tender. Top with tomato slices and heat through. Serves 5-6.