

# PERFECT PAIRINGS

with



ALL NATURAL | HEALTHY OPTIONS | BEST RECIPES





# pairing recipes

## CHICKEN PAELLA

1 chorizo sausage  
350g / 1 pound skinless chicken thighs  
2 garlic cloves  
1 brown onion  
1 cup arborio rice  
400g / 14 ounce can diced tomatoes  
1 pinch Saveur Seasoned Salt  
1 tbsp Saveur Paella Spice  
1 1/4 cups natural chicken stock  
3/4 cup green beans  
1 red capsicum (red pepper)  
2 sprigs parsley

## METHOD

Prepare vegetables

Peel and finely dice onion. Finely chop garlic. Top and tail beans and slice into 1cm / 1/2 inch pieces. Deseed capsicum and cut into 1/2 cm / 1/4 inch strips.

Prepare chicken and chorizo

Cut the chicken into bite sized pieces. Slice the chorizo into 1/2 cm / 1/4 inch slices. Set aside.

Cook Paella

Heat a large non-stick pan on medium heat and add enough oil to cover the base. Add onion, garlic and Saveur Paella Spice. Stir and cook for two minutes. Add the chicken and chorizo and brown on all sides. Add rice, canned tomatoes, capsicum, and stock. Stir and season with Seasoned Salt to taste. Bring to the boil and then reduce to a low heat, cover with a lid and cook for a further 15 minutes. Add the beans, but do not stir, turn up the heat and cook for another five to eight minutes with the lid on until the beans are cooked and rice has absorbed all liquid.

To serve divide the rice amongst plates and sprinkle with roughly chopped parsley and a squeeze of lemon.



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## PAPRIKA CHICKEN

2 lbs / 1 kg boneless, skinless chicken thighs

2 tbsp Saveur Paella Spice, or more if needed

1 tbsp + 1 tsp Saveur Seasoned Salt or to taste-- if you're sensitive to salt, use less

3 tbsp butter or ghee

## METHOD

Preheat the broiler on high. Set a rack in the oven at least 4 inches below the flame. If you put the rack right under the flame, the chicken will burn on the outside before it's cooked through.

Line a baking sheet with foil and lay the chicken thighs out flat. Sprinkle each side generously with the Seasoned Salt and Paella Spice; if the amounts above don't seem like enough, use more. Do not skimp on the Seasoned Salt

Broil the chicken about 7 minutes on each side, until the thighs are cooked through. Broilers tend to vary in terms of strength; if your chicken seems to be burning or cooking too fast, move the rack down a notch or two.

Once the chicken has cooked through serve immediately.



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## SLOW COOKER HUNGARIAN STYLE CREAMY CHICKEN

1 red bell pepper / capsicum, cored, seeded and sliced  
1 yellow bell pepper/ capsicum, cored, seeded and sliced  
1 onion, sliced  
1 (28 oz.) can (3 cups) whole plum tomatoes, drained and coarsely chopped, with 1/2 cup juice reserved  
1 cup chicken broth  
1 clove garlic, minced  
1 1/2 tsp Saveur Paella Spice  
2 tbsp ghee or butter  
1 (3 lb / 1 1/2 kg) chicken, quartered and skinned  
1 tbsp Seasoned Salt  
1/2 tsp black pepper  
1/3 cup sour cream  
1 pound tagliatelle pasta, GF

### METHOD

#### Step 1

Place peppers, onion, tomatoes, juice, 1/2 cup chicken broth, garlic and paprika in a slow cooker.

#### Step 2

In a large skillet, heat 1 tbsp ghee over medium high heat. Season chicken with Seasoned Salt and pepper. Add to skillet and brown all sides, about 8 minutes. Transfer to slow cooker. Pour remaining 1/2 cup broth in skillet; scrape bottom of pan to incorporate browned bits. Pour liquid into slow cooker and cook on high setting for 6 hours.

#### Step 3

Remove chicken and let cool. Remove meat from bones and return to slow cooker; discard bones. Stir in sour cream.

#### Step 4

Cook pasta according to package directions.

Serve chicken over pasta.

Recipe by Colleen Walters



# pairing recipes

## ROASTED EGGPLANT DIP

1 large eggplant, ends trimmed, cut into 1 inch / 2 cm pieces  
1 large red onion, peeled, trimmed, roughly chopped  
2 tbsp melted butter  
1 large red bell pepper/ capsicum, seeded, roughly chopped  
5 large garlic cloves, peeled but left whole  
Saveur Seasoned Salt to taste  
1 tbsp Saveur Paella Spice

## METHOD

Preheat the oven to 400F / 200C. Line a rimmed baking sheet with foil.

Place the eggplant, onion, red bell pepper and garlic cloves on the baking sheet.

Sprinkle with Saveur Seasoned Salt, and melted butter.

With your hands, toss everything together, and spread the vegetables so they are in a single layer.

Roast the vegetables for 45 minutes. Everything should be soft but not mushy, and slightly browned but not crisp.

Remove the pan from the oven, and transfer the vegetables to the bowl of a food processor fitted with the metal blade. Add the Saveur Paella Spice, and pulse until the mixture is a consistency you like; if you want a smoother purée, keep pulsing.

Taste, and Saveur Seasoned Salt as needed. If you're planning to serve the dip cold, you'll want to add some salt now, and then taste again before serving as it might need additional Saveur Seasoned Salt.

Recipe by Colleen Walters

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# pairing recipes

## DIJON PORK TENDERLOIN

2 tbsps Dijon Mustard  
1 1/2 tsp Saveur Paella Spice  
1 tsp Saveur Seasoned Salt  
2, 1-pound pork tenderloins (500 g each)  
2 tbsp butter

## METHOD

### Step 1

Preheat the oven to 425F/ 210C. In a small bowl, stir the Dijon with the Saveur Seasoned Salt and Paella Spice. Spread the mixture all over the pork.

### Step 2

In a skillet, heat the butter over moderately high heat. Add the tenderloins and cook until browned on the bottoms, about 5 minutes. Flip the pork and transfer the oven proof skillet (or a roasting pan) to the oven. Roast or 15 to 20 minutes, until done.

Transfer to a work surface and let rest for 10 minutes, then cut the pork into thick slices and serve.

Recipe by Colleen Walters

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