



SEAFOOD, CHICKEN, CHORIZO & VEGETABLE PAELLA

PREP TIME: 30 MINUTES

COOK TIME: 45 - 55 MINUTES

SERVES: 6

INGREDIENTS:

30 threads saffron, about $\frac{1}{2}$ teaspoon
 $\frac{1}{4}$ cup vegetable oil
2 links Spanish chorizo, sliced
4 boneless, skinless chicken thighs, cut into pieces
10-12 large shrimp, peeled & deveined
24-30 mussels, scrubbed
12 clams, scrubbed
3 lobster tails, in shell (optional)
1 small onion, diced
3 garlic cloves, crushed
1 14.5 oz. can diced tomatoes
1 red pepper, diced (about $\frac{1}{2}$ cup)
1 tablespoon smoked paprika
6 cups homemade or low sodium chicken broth
2 $\frac{1}{2}$ cups medium grain rice (Valencia or arborio)

DIRECTIONS

1. Stir the saffron into $\frac{1}{4}$ cup hot water in a small bowl and let bloom for 15 mins.
2. In a 16"-18" paella pan, heat oil over med-high heat. Add onions, garlic, tomatoes, peppers & paprika. Cook, stirring often, until onions soften, about 6 minutes.
3. Add chorizo and chicken, then shrimp and cook, flipping occasionally, until browned, about 5 minutes. Transfer shrimp to plate, leaving meats in the pan.
4. Add the saffron and 4 cups of chicken stock. Bring to a boil.
5. Add rice, distributing evenly. Cook uncovered, without stirring, until rice has absorbed most of the liquid, about 12 - 15 mins. Add remaining 2 cups stock.
6. Reduce heat to low, top with the cooked shrimp. Nestle in clams and mussels, hinge sides down. Continue to cook, without covering or stirring, until the clams open and rice absorbs the liquid and is al dente, 5-10 minutes more. Move to grill, turn heat to high for 1-2 minutes to create the socarrat. Turn off heat, cover with aluminum foil, and let sit for 5 minutes before enjoying.

