


PAELLA

YIELD: **MISSIN** 

INGREDIENTS:

Extra virgin olive oil
Chicken thighs, skinless and boneless, cut into fourths
Chorizo sausage links, cut into 1/2 inch slices
Garlic cloves, minced
Yellow Onion, finely chopped
Red bell pepper, finely chopped
Kosher salt and freshly ground black pepper to taste
Arborio rice, uncooked, or Bomba rice
Saffron threads
Seafood stock
Chicken stock
Red Gold Diced Tomatoes, with juice 
Smoked paprika
Mussels
Little neck clams, scrubbed
Shrimp, jumbo size, peeled and deveined
Frozen peas, thawed
Fresh parsley, roughly chopped for garnish
12 lemon, cut into wedges

AMOUNT (WT.):

1/2 cup
16 each
8 each
12 each
8 cups
4 cups

12 cups
1 1/4 Tablespoons
8 cups
12 cups
1-#10 can (102 oz)
1 1/4 Tablespoons
48 each
48 each
4 lbs
4 cups
1/2 cup

METHOD OF PREPARATION:

1. Heat olive oil in a large rondeau over medium-high heat. Add the chicken and chorizo and cook until brown on both sides, about 4 to 5 minutes.
2. Add garlic, onion, and bell pepper; sauté for 3 to 4 minutes, or until softened. Season with salt and pepper.
3. Add rice and crumble in the saffron to the skillet, stir to coat the rice and toast for 4 to 5 minutes.
4. Add both stocks, tomatoes, and paprika; bring to a boil then reduce heat to low. Cover and cook until rice has absorbed much of the liquid, about 20-25 minutes.
5. Turn heat back up to medium, stir in peas. Press the clams and mussels into the rice, hinge-side down and cook just until the shells open, about 5 to 7 minutes. Nestle the shrimp into the rice and cook an additional 2 minutes. Taste for seasoning, adjust as needed. Discard any unopened shells.
6. Remove from heat, squeeze lemon over the pan and sprinkle with parsley before serving. Serve with additional lemon

