

Seafood Paella

Serves 8 - 10



Ingredients

- ¼ cup extra virgin olive oil
- 1 large onion, chopped
- 3 cloves garlic, minced
- 1 red bell pepper (or poblano pepper), chopped
- 1 pound Spanish pork chorizo, casing removed and broken up into smaller chunks
- 1 pound chicken tenders, cut into large chunks
- 1 can fire roasted diced tomatoes with the juice
- 2 cups Spanish bomba rice (or arborio rice)
- 1 teaspoon smoked paprika
- 1 ½ teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- ¼ cup white wine
- 4 ½ - 5 cups chicken stock, heated
- ½ cup frozen peas

- 2 pounds mussels, scrubbed and rinsed
- 1 pound shrimp
- 2 lobster tails, shell removed, cut into large chunks
- ¼ cup Italian flat-leaf parsley, finely chopped
- ¼ cup scallions, thinly sliced
- 1 lemon

Steps

1. Using a large paella pan or a very large skillet, heat olive oil over medium-high heat. Add onions, garlic and peppers. Saute for about 5 minutes or until the onions are translucent. Turn the heat up to high and add the chorizo and chicken pieces and saute until the chicken is cooked through.
2. Add the canned tomatoes making sure to scrape up the browned bits from the pan with the juice of the tomatoes. Once the mixture comes to a bubble, add the rice. Make sure you are coating the rice with the pan juice. Once it is absorbed, add the white wine and continue cooking until wine has been absorbed. Lower the heat to medium-high.
3. Make sure your chicken stock is hot. You can either do this in a separate pot on the stove or using a large measuring cup in the microwave. Add the saffron threads to the stock and stir. *Slowly add the chicken stock in - about 1 cup at a time, until most of it has been absorbed. From this point forward you do not need to stir the pot. Add the frozen peas. **Use 4 ½ cups of stock total - at first. You may not need the last ½ cup.*
4. When you add the last of the stock, it is time to add the seafood. Arrange the mussels, shrimp and lobster inside the rice and continue to cook until the liquid is absorbed. Taste to see if the rice is cooked. If it's still a bit hard, add more stock.
5. When rice has finished cooking, top with parsley, scallions and some fresh lemon juice. Serve warm with lemon wedges.