



Chicken, Sausage and Shrimp Paella

3 cups chicken stock
1/4 cup olive oil
1/2 onion, peeled & cut into medium diced
3 cloves of garlic, peeled & finely minced
1/2 lb shrimp, small or medium, shelled & deveined
1 cup of short grain Spanish Rice (Bomba or Calaspara)
1 green pepper cut in 1/2 "strips
1/2 cups roasted red pepper, cut into strips
1 cup of diced tomatoes, fresh or canned
12 oz. chicken breast, cut in 1/2" pieces
8 oz. Spanish cooking chorizo, in 1/4 inch slices
1/2 cup frozen green peas
4 scallions, chopped
4 tbsp. Paella Seasoning
1/4 cup of chopped parsley
Lemon wedges for garnish

Heat the chicken stock with 3 tbsp. of Paella Seasoning.
Season the chicken and shrimp with the rest of the paella seasoning. In a 12" paella pan or frying pan heat half of the olive oil, add the chicken meat, chorizo and brown, remove.

Add the rest of the olive oil to the pan and heat; add the shrimps and sauté for 1-2 min. on each side remove.

Add onion, garlic, green peppers sauté for 4.5 minutes add red pepper, tomatoes and scallions sauté for 3-4 minutes longer.

Add the rice; continue to sauté with the vegetables for 2-3 minutes. .

Pour the chicken stock, sausage and chicken in the pan and simmer slowly until the liquid is halfway absorbed by the rice.

Add the peas and arrange the shrimp pressing them slightly into the rice. Cover with Foil and cook slowly for 10-12 minutes or bake in 350 F oven, until rice is cooked.

(if rice becomes too dry add a 1/2 cup chicken stock)

When rice is cooked, garnish with parsley and lemon wedges.

You can Substitute

Arborio Rice for Spanish Rice

Lobster for Shrimp

Smoked Sausage for Spanish Chorizo

Green Beans for Peas

Pork Tenderloin for Chicken

Red Bell Pepper for Roasted Red Pepper

Or add

Diced Serrano Ham, Artichoke Hearts, Rabbit, Squid, firm flesh Fish, Scallops.

Mussels or Clams (add in step 5)