

Paella Valencia

INGREDIENTS

- 1 large yellow onion, thinly sliced
- 2 large red bell pepper, thinly sliced
- 2 large green bell peppers, thinly sliced
- 1 c. fresh frozen peas
- 6 cloves garlic, minced
- 1 chicken, cut in eight pieces
- 18 littleneck clams
- 18 fresh mussels
- 2 lbs. shrimp, with tails on
- ½ lb. Chorizo sausage, thinly sliced
- 1 c. fish stock or clam juice
- 1 c. chicken broth
- ¼ c. olive oil
- ¼ c. Spanish paprika
- 2 T. fresh thyme
- 2 T. fresh oregano
- 2 T. granulated garlic
- 2 T. granulated onion
- 5 c. long grain rice, uncooked
- 2 T. saffron
- salt and pepper to taste

PROCEDURE

Rub chicken pieces first with olive oil, then with Spanish paprika, salt and pepper. Grill, then place on a sheet pan and finish for 20 minutes in a 325-degree oven.

Place rice in a sauté pan w/olive oil and lightly toast. Add 10 c. water and saffron. Bring to a boil, then cover and cook 15 minutes or until a water is absorbed. Turn off heat and place covered pan in oven.

Sauté sliced onions and bell peppers until translucent. Add garlic and cook 10 minutes.

Steam clams and mussels separately in salted water until they open fully. Set cooked shellfish aside, reserving water.

Sauté shrimp in onion, peppers & garlic until cooked. Add chicken broth, clam juice, granulated garlic and onion, and chopped fresh thyme & oregano. Gently fold in cooked rice, shellfish, chicken, Chorizo and peas. Mix well, heat and serve.

NOTE FROM KENNY:

This method of preparation is less fussy than a traditional Spanish technique, but much more likely to come off successfully! ENJOY!

