

Chicken, Seafood and Chorizo Paella with Saffron and English Peas

Makes one 14" paella pan (serves 6 to 8)

1 ½ Tbsp. extra-virgin olive oil
2# boneless, skinless chicken thighs, cut in 2-inch cubes
1 Spanish cured chorizo (6 oz), diced
½ yellow onion, diced
1 red bell pepper, diced
3 garlic cloves, minced
2 tsp. smoked paprika
Pinch of saffron threads
1 can diced tomatoes (8 oz)
2 cups Bomba Paella rice (Arborio rice may be substituted)
½ cup white wine, such as Chardonnay
3 ½ cups chicken broth (or water)
¼ tsp. kosher salt (plus more for final seasoning)
8 - 10 small fresh clams, cleaned
8 - 10 small fresh mussels, cleaned
8 - 10 large fresh shrimp, peeled and deveined
½ cup English peas, shucked from their pods
1 lemon, cut into wedges
1 bunch flat leaf Parsley, chopped

Heat a large (14") paella pan over medium-high heat and add olive oil. Once the oil has heated slightly, add chicken and cook for 2 minutes. Then add the chorizo and cook an additional 2 minutes until both chicken and chorizo begin to brown on the edges. Add onion and bell pepper and continue cooking for 4 minutes. Add garlic and sauté for 2 minutes more, stirring often. Add rice and stir to coat. Cook the rice for 2 minutes, stirring to toast. Add the wine and allow boil and cook down until the pan is almost dry once again.

Meanwhile, in a separate pot, heat the chicken broth, saffron, paprika and tomato to a boil. Carefully, add the boiling broth to the paella pan and continue to cook over medium-high heat for 5 minutes. Stir and reduce the heat to low. Cover the paella and allow to simmer for 8 minutes.

Arrange the clams and mussels around the paella. Allow the seafood and paella to cook for 4 minutes.

Season the shrimp and peas with salt and add to the pan. Cover the pan and allow these last ingredients to cook for an additional 5 minutes.

To garnish, add lemon wedges and sprinkle with the chopped parsley.