

RECIPE

chris
loves julia

PAELLA WITH CHICKEN, SHRIMP AND SPANISH CHORIZO

INGREDIENTS

- 2 Tbsp olive oil + 1 Tbsp
- 1 small sweet onion, chopped
- 4 boneless, skinless chicken thighs
- 1 lb. large, uncooked shrimp, peeled & deveined, tails on
- 1 link Spanish dried chorizo, sliced
- 3 cups jasmine rice
- 4 cups salted chicken stock
- 1 cup clam juice
- 2 tsp smoked paprika
- 4 garlic cloves, minced
- 1 1/2 tsp saffron threads
- 1 lemon, cut into 8 wedges- seeds removed if possible
- 14 1/2 oz. can fire roasted diced tomatoes
- 1 piquillo pepper, small dice (green bell pepper for non-spicy)
- 1 red bell pepper, small dice
- 1/4 cup fresh parsley, roughly chopped
- salt & pepper TT

DIRECTIONS

1. Heat oil in a cast iron pan over medium heat. Season chicken with salt & pepper and sear on both sides. Remove and set aside, add 1 more Tbsp olive oil and sweat the onions and peppers until onions are translucent. Season with salt & pepper, add garlic and saute an additional minute.
2. Cut the chicken into 1 inch pieces and add back into the pan. Add the can of tomatoes, smoked paprika, and sliced sausage and cook until the liquid thickens and a sauce begins to form in the pan.
3. Add the rice and saute for 2 minutes. Add the stock, clam juice, lemon wedges and saffron. Season with salt & pepper, mix to combine evenly and bring to a boil. Reduce the heat to low and cover tightly with foil, cooking for 15 minutes.
4. Remove lid, add the shrimp and stir together. Cover and cook for an additional 5-7 minutes until rice is cooked through. Remove lid, sprinkle with fresh, chopped parsley, and serve.

**Lemons are not meant to be eaten, so as you dish up, discard the lemon wedges.*