

Spanish Paella

½ pound Chicken thighs, diced
½ pound Shrimp, (uncooked, shelled)
½ pound Lobster tail, Diced
½ pound Bay scallops
½ pound Chorizo, sliced
1 Onion, large, diced
1 Yellow bell pepper, large, diced
1 cup Artichoke hearts
3 cloves Garlic, minced
14.5 ounces Tomatoes, crushed
2 cups Short-grain rice, (arborio)
1 cup Peas
4 ½ cups Chicken broth
Extra virgin olive oil
1 teaspoon Hungarian paprika
¼ teaspoon Saffron
Sea salt
Black pepper
Lemons, (wedges for serving)



Servings/Yield

8 servings

Method

Heat a paella pan or LARGE cast iron skillet over medium heat.

Coat the bottom of the pan with olive oil, and let it heat up. Season the chicken all over with salt, pepper and a little bit of the paprika. Sear in the olive oil until browned all over. Transfer to a plate with tongs.

Saute the onions, bell peppers and artichoke hearts until soft. Add garlic and cook another minute.

Stir in the crushed tomatoes, chicken broth, paprika, salt, pepper and chorizo. Bring the liquid to a boil and then stir in the rice and saffron. Add the browned chicken pieces. The rice should be completely covered with liquid. Cook

the paella without stirring for 20 minutes.

While the dish is cooking, sear the shrimp, scallops and lobster.

When the liquid has all been absorbed, add the shrimp, scallops and lobster. Let it sit for 5 minutes.

Pur some blanched peas over the top and serve with lemon wedges.

