

Spanish Paella



INGREDIENTS

- 1 teaspoon smoked paprika
- ½ teaspoon **LA FE oregano**
- 2 boneless, skinless chicken breasts, cut into 1-inch chunks
- ¼ cup **LA FE olive oil**
- 2 Spanish chorizo sausages, thickly sliced on a bias
- 1 yellow onion, diced
- 4 garlic cloves, chopped
- 1 bunch flat-leaf parsley leaves, chopped
- 1 (15-ounce) can fire-roasted diced tomatoes
- 1 ½ cups medium grain Spanish rice
- 3 cups water
- generous pinch saffron
- 10 littleneck clams, cleaned
- 10 mussels, cleaned
- 10 medium shrimp, peeled and deveined
- ½ cup **LA FE frozen green peas**, thawed
- lemon wedges, for serving
- salt and **LA FE black pepper** to taste

DIRECTIONS

STEP ONE

Combine the paprika and dried oregano in a small bowl. Rub the paprika mixture all over the chicken and marinate chicken for 1 hour in the refrigerator.

STEP TWO

Heat the oil in a 15-inch paella pan over medium-high heat. Add the chorizo to the pan and sauté the chorizo until browned. Remove and reserve chorizo.

STEP THREE

Add chicken to the pan and brown on all sides, turning with tongs until fully cooked. Season with salt and cracked pepper. Remove from pan and reserve. In the same pan, sauté the onions, garlic and parsley for 2 or 3 minutes on medium heat.

STEP FOUR

Add the fire-roasted tomatoes and cook over medium heat for about 4 minutes to let the flavors come together. Add the rice and stir to coat the grains in the mixture. Add the water and simmer for 10 minutes, slowly stirring the rice. Add chicken and chorizo back to the pan along with the saffron. Add the clams, mussels and shrimp, tucking them into the rice. Continue to cook until the rice has absorbed all of the liquid, the shrimp is cooked and the mussels and clams have opened, about 15 minutes more.

STEP FIVE

Add the peas and toss to combine. If any of the clams or mussels do not open, discard them before serving. When the paella is done, turn up the heat to high and toast the rice on the bottom of the pan for 30 seconds. Remove the paella from the heat and let it rest for 5-10 minutes. Serve with the extra lemon wedges and season with Sea Salt or Cracked Black Pepper to taste if needed.

