



## Chicken, Chorizo and Seafood Paella

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Makes 8-12 portions

### **Ingredients:**

4 oz.	Olive Oil
24 each	Chicken Wings – cut in 2
To Taste	Salt and Pepper
2 each	Onion – ¼" strips
2 each	Green Pepper – ¼ strips
6 oz.	Chorizo – Dry Spanish – cut in half moon ¼" thick
8 cloves	Garlic – minced
4 cup	Rice – short grain
8 cup	Stock – Chicken
1 ½ Tbsp.	Saffron
½ cup	Red Pimento – cut in strips
¼ cup	Green Olives – sliced
¼ cup	Ripe Black olives – sliced
1 cup	Chickpeas – rinsed and drained
24 each	Mussels
24 each	Clams
24 each	Shrimp
1 Lb.	Calamari – cut in ¼" rings
1 cup	Peas
2 each	Scallions – sliced thin
AS Needed	Lemon and Lime Wedges

### **Directions:**

Heat the oil in a large Paella Pan. Season the chicken with salt and pepper and sear in the hot oil, browning on all sides – remove the chicken – set aside

Add the onion, pepper, chorizo and garlic to the hot oil and sauté until the onions are transparent.

In a separate pot heat the chicken broth with the saffron.

Add the rice – stir to incorporate and blend all ingredients together.

Slowly add the stock – mix gently to evenly distribute the ingredients. Bring to a simmer.

Add the pimento, olives and chick peas along with the seared chicken.

Cover and simmer slowly for about 12-14 minutes.

Add the seafood and peas, bring to a boil, cover and allow to finish cooking until the seafood is cooked through and the rice is fully cooked and the stock if fully absorbed.

Serve with fresh lemon and lime wedges