



PAELLA VALENCIANA

Thanks to Stephanie Dickens, *BOWA*



INGREDIENTS

- 6 cups chicken stock
- 1 cup tomato sauce
- 1 tablespoon saffron threads
- Salt to taste
- 1 pound boneless, skinless chicken cut into 1-inch cubes
- 1/2 pound chorizo cut into 1/2-inch pieces
- 1 pound boneless pork or beef cut into 1-inch cubes
- 2 yellow onions cut into 1/3-inch dice
- 1 green bell pepper seeded, de-ribbed, and cut into 1/3-inch dice
- 1 red bell pepper seeded, de-ribbed, and cut into 1/3-inch dice
- 3 carrots peeled and cut into 1/4-inch dice
- 3 cloves garlic minced
- 3 cups short-grain rice, preferably Spanish rice
- 1 cup green peas
- 10 mussels in shells
- 10 clams in shells
- 10 large shrimp in shells with tails and heads intact
- 4 lemons
- 2 red bell peppers roasted, peeled, seeded and cut into 1/4-inch strips



PREPARATION

1. Heat the chicken stock, tomato sauce, saffron and salt in a large saucepan over medium heat.
2. In a paella pan over medium-high heat, heat the oil and sauté the chicken, chorizo and pork or beef until well browned, about 3-5 minutes. A skillet, large frying pan or other shallow pan can be substituted for the paella pan.
3. Add the onions, diced bell peppers, carrots and garlic and sauté about 2 more minutes.
4. Add the rice and stir to coat slightly with the rest of the ingredients. Add the stock mixture and stir. Taste and adjust seasoning. Bring to a simmer for 8 minutes.
5. Add the peas, mussels, clams and shrimp to the paella pan, arranging the shellfish in a pattern, if desired.
6. Add more stock, if the previous amount has all been absorbed.
7. Continue cooking at a simmer until the clams and mussels have opened, about 5 more minutes. Discard any that do not open.
8. Remove from heat, squeeze two of the lemons over the top, cover and let sit for 5 minutes.
9. Garnish with the roasted peppers and the remaining two lemons, cut into wedges.

