

# PAELLA MIXTA

*Yield: 8 portions*

<b>Ingredients</b>	<b>Amounts</b>
Chicken stock	5 cups
Saffron	2 tsp.
Salt	to taste
Chorizo bilbao	8 oz.
Pork shoulder, 1 inch cubes	1 lb.
Chicken thighs, large diced	1 lb.
Extra virgin olive oil	½ cup
Green bell pepper, ½ inch dice	1 cup
Onion, ¼ inch dice	1 cup
Carrots, medium dice	¾ cup
Garlic, minced	1 Tbsp.
Short-grain Spanish rice	2 cups
Piquillo peppers, drained, ½ inch dice	1 cup
Beefsteak tomato, flesh, and seeds, grated	1 cup
Shrimp, peeled, veined, tail on 16/20	16 ea.
Mussels, debearded	16 ea.
Clams, manila	16 ea.
Green peas, blanched	1 cup
Artichoke hearts, canned, quartered	2 cups
Lemon juice	2 oz
Lemon, cut into 8 wedges	1 ea.
Parsley, rough chop	¼ cup

## **Method**

1. Bring the chicken stock to a boil in a saucepot over medium-high heat, crush the saffron between your fingers and add to the pot. Season with salt to taste. Keep warm.
2. Heat the olive oil in a paella pan over medium-high heat. Sauté the chorizo until it is golden brown, remove and set aside.
3. Add the pork and chicken to the pan and sauté until the pieces are golden brown, about 5 minutes.
4. Add the green peppers, onions, carrots, and garlic and sauté until softened and translucent but not browned, about 2 minutes.
5. Stir in the rice so that each piece is coated with the oil. Toast the rice until it becomes translucent, but not brown. Add tomato, piquillo peppers, and browned chorizo.
6. Add the stock to the rice mixture and bring to a boil. Reduce to a gentle simmer and cook for about 15 minutes. \*Add additional stock, if necessary.
7. When the rice is about 10 minutes away from being done, arrange shrimp, mussels, clams, artichokes, and peas on top of the rice making sure the valve of the shellfish are submerged

and they will open upward. Cover with foil and continue to cook for 10 minutes until shellfish are all opened.

8. Remove the paella from the heat. Drizzle with the lemon juice.
9. Serve the paella in the paella pan, garnished with lemon wedges, and chopped parsley.