

Paella Valenciana

Traditional Spanish blend of seafood, chicken, and chorizo sausage with a flavorful saffron rice
(Serves 8)

Entree

Ingredients:

- 2 pieces chicken cut in 8, skinless and breast bones removed
- 3 tablespoons olive oil
- 1 onion, chopped
- 1 clove garlic, minced
- 20 oz rice Uncle Bens
- 1 tablespoon curry
- 1 teaspoon turmeric
- Saffron
- ½ quart chicken stock
- ¼ quart lobster stock optional
- salt and pepper
- 1 piece chorizo sausages, sliced
- 1 onion, cut in triangles
- 1 each red and green bell peppers, cut in triangles
- ¼ cup olives black, cut in half
- ½ cup green peas
- 3 tomatoes cut into 8



Pork Meat:

- 10 oz pork meat from the leg cut in cubes
- 10 oz onions, chopped
- 4 tablespoons paprika powder
- 1 quart chicken stock
- caraway
- salt and pepper

Seafood:

- 2 tablespoons olive oil
- ½ cup onions, chopped
- 1 tablespoon garlic, minced
- 16 pieces mussels in the shell
- 32 pieces little clams in the shell
- 8 pieces jumbo prawns, peeled
- 2 pieces calamare, cut into rings
- 16 pieces scallops
- 1 cup white wine
- salt and freshly ground pepper

Preparation:

- 3 In a skillet sauté onions, garlic and pork meat add paprika powder, chicken stock, caraway, salt and pepper and cook until tender.
- 4 Sauté onions, garlic and chicken, add rice, curry, turmeric, paprika powder, lobster stock, chicken stock, pork meat with the liquid and saffron.
- 5 Sauté, sliced chorizos sausages and add to the rice mixture.
- 6 minutes before the chicken and rice is cooked, add bell peppers, olives, tomatoes and peas.
- 7 Garnish with sautéed seafood (jumbo prawns, scallops, calamare, clams and mussels)
- 8 For the presentation - place rice mixture on the plate, garnish with seafood, bell pepper rings, olives and spring onions.

