

Recipe for: Seafood Paella

Ingredients

8 ounces chicken pieces
4 clams
4-5 mussels
6 large shrimp
1 cup dried orzo
1 tbs canola oil
1/2 cup diced onions
1/4 cup diced tomatoes
1/2 cup peas
1/4 cup sherry
1 tbs minced garlic
1 cup chicken broth
1-2 saffron threads
Kosher salt & freshly
ground pepper
Lemon wedges

Directions

Season chicken with salt and pepper. Clean clams, mussels, and shrimp

Cook orzo in a large pot of boiling, salted water according to package instructions. Drain, and set aside

Heat oil in a large pot. Add chicken and brown on all sides, and then add the onions, tomatoes, peas, clams, mussels, shrimp, sherry, garlic, and broth. Stir, then cover and reduce heat to medium and cook for 10 minutes. Uncover and stir in orzo and saffron and season. Once the clams and mussels have opened, the paella is done. Discard any unopened clams and mussels.

Divide paella into 2 deep bowls to serve.