

## *Spanish Paella*

Lots of ingredients but well worth it!

### Ingredients

Spice Mix for chicken - 1 Tb paprika, 2 tsp oregano, salt and pepper  
 1 (3-pound) chicken, cut into 10 pieces  
 1/4 cup extra-virgin olive oil  
 2 Cajun Sausages, thickly sliced (about 1lb)  
 Kosher salt and freshly ground pepper  
 1 Spanish onion, diced  
 4 garlic cloves, crushed  
 Bunch flat-leaf parsley leaves, chopped, reserve some for garnish

1 can whole tomatoes, drained chopped  
 4 cups short grain Spanish rice  
 6 cups warm water  
 Generous pinch saffron threads  
 1 dozen littleneck clams, scrubbed  
 1 pound jumbo shrimp, peeled and de-veined  
 1 lobster tail or lump crab meat  
 1/2 cup sweet peas  
 Lemon wedges, for serving

**Notes:** If there is an ingredient you can't find or don't have... just substitute! Any ol' onion will do, you could leave out the lobster/crab or replace it with more shrimp and if you don't have saffron available use a little turmeric instead.

**Equipment:** Large paella pan or 1 or more wide shallow skillets

**See next card for directions**

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## *Spanish Paella - continued*

**Directions:** Rub the spice mix all over the chicken and marinate chicken for 1 hour in the refrigerator.

Heat oil in a paella pan over medium-high heat. Sauté the sausage until browned, remove and reserve. Add chicken skin-side down and brown on all sides, turning with tongs. Add salt and freshly ground pepper. Remove from pan and reserve.

In the same pan, sauté the onions, garlic, and parsley. Cook for 2 or 3 minutes over medium heat. Add tomatoes and cook until the mixture caramelizes a bit and the flavors meld. Fold in the rice and stir-fry to coat the grains. Pour in water and simmer for 10 minutes, gently moving the pan around so the rice cooks evenly and absorbs the liquid. Add chicken, sausage, and saffron. Add the clams and shrimp, tucking them into the rice. The shrimp will take about 8 minutes to cook. Give the paella a good shake and let it simmer, without stirring, until the rice is al dente, for about 15 minutes.

During the last 5 minutes of cooking, when the rice is filling the pan, add the lobster tail/crab meat. When the paella is cooked and the rice looks fluffy and moist, turn the heat up for 40 seconds until you can smell the rice toast at the bottom, then it's perfect.

The rice should be almost burned on the bottom... forming a good crust. Remove from heat and rest for 5 minutes. Garnish with peas, parsley and lemon wedges.

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