

Shrimp Paella with Chorizo, Chicken and Mussels

Serves 6

1 tablespoon Bertolli Extra Virgin Olive Oil
6 chicken thighs
salt and pepper to taste
1 7-ounce link Spanish chorizo, sliced into half moons, about ¼ inch thick
3 tablespoons chopped garlic
1 small spanish onion, diced small
1 large tomato, diced medium
¾ cup white wine
1 cup Pacific Organic Low Sodium Chicken Broth
¾ teaspoon saffron
3 8.8 ounce packages Uncle Ben's Original Long Grain Ready Rice
1 cup frozen peas
⅔ cup small Spanish olives, pimento-stuffed
½ cup chopped Italian flat-leaf parsley
1 pound shrimp, peeled and deveined
½ pound mussels

1. Heat olive oil in a large Dutch oven over medium heat. Season chicken thighs and add to pan skin-side down, to render and brown, about 6 minutes. Flip and continue to cook until almost cooked through. Remove chicken thighs from pan and drain off all but 2 tablespoons fat. Add chorizo to the pot and cook until slightly rendered, about 2 minutes. Add garlic and onions and cook until fragrant. Add tomato, wine, chicken broth and saffron to the pan and bring to a simmer. Season well with salt and pepper and add rice and frozen peas to the broth. Stir well, cover and bring up to a simmer once again. Stir in parsley and add chicken thighs back to the pot. Season shrimp with salt and pepper and lay on top of rice mixture in a decorative pinwheel patter. Tuck mussels into rice mixture around the outer edge of the pot. Cover again and continue to cook until shrimp are just done and mussels open, about 6 more minutes. Adjust seasoning, if necessary and serve.