

Paella

Serving size: 8 oz (plus) | Yield: 15 - 20

Ingredients

1 lb.	Chorizo sausage links
2 lb.	Shrimp (30-36 ct), peeled & deveined
12 oz	Mussels, frozen
2 1/2 lb.	Chicken breast, diced
2 medium	Onion, diced
3 medium	Red pepper, diced
1/4 cup + 1T	Garlic, minced
2 T	Parsley, fresh chopped
3 T	Oregano, fresh chopped
6	Lemons, juice & zest
1 cup	Olive oil blend, divided
28 oz	Crushed tomatoes
96 oz	Chicken stock
3 T	Smoked paprika
5 cups	Rice, par boiled
2-3	Bay leaves
3 tsp	Saffron threads
12 oz	Peas, frozen
1 tsp	Salt
1 tsp	Black pepper

Method

1. Slice the chorizo into 1/2 inch slices.
2. Thaw mussels for 1 hour.
3. Toss diced chicken with 1/4 cup olive oil blend and 1 T garlic, fresh chopped herbs, 2T smoked paprika, salt and pepper.
4. Marinate 30 – 60 minutes.
5. Juice and zest lemons.
6. Stir 2 tsp saffron into 1 quart chicken stock and allow flavors to blend.
7. Heat 3/4 cup olive oil in paella pan or skillet. (For this size batch separate into 2 or 3 pans).
8. Stir in chorizo and chicken and cook for 10 minutes.
9. Stir in onion and cook until tender and translucent.
10. Stir in remaining garlic, red pepper, lemon juice, lemon zest, and shrimp. Cook and stir for 5 minutes until shrimp begins to turn pink.
11. As shrimp is cooking stir in additional 1 T smoked paprika.
12. Stir in crushed tomatoes, bay leaves, and additional 1 tsp saffron.
13. Stir and cook for a few minutes and then add rice.
14. Pour in all chicken stock. Allow to simmer until rice is tender and a small amount of liquid remains.
15. Rice takes 15 – 20 minutes to cook. Cover pans if possible.
16. Once rice is tender, stir in peas. Place mussels on top.
17. Cook 5 minutes until mussels are hot. Allow to rest 5 minutes before serving.
18. Serve with bread and salad.

Food Safety Reminders



Wash hands with soap and water before starting.
Wash anything that touches raw meat or eggs.
Gently scrub produce under running water.

Use separate cutting boards for meat and produce.
Wear gloves when handling ready to eat foods.
Follow proper cook-to and holding temperatures.

Notes

To cook over open flame, secure grate over fire pit before starting fire. Keep heat high and evenly distributed. Place pans on grate and move around as needed to ensure even cooking.

When preparing a large batch cook in several pans to ensure even cooking. Paella pans, woks, and deep skillets work well.

