

Paella

Ingredients

12 mussels in their shells	2 small bell peppers, red and green, shredded
6 clams	1 lb. long grain rice
6 oz. cod, skinned and cut into 2-inch pieces	large pinch of saffron
12 large shrimp	salt and pepper
3 chorizos or other spicy sausage	4 cups boiling water
2 lbs. chicken, cut in 12 serving-size pieces	5 oz. frozen peas
1 small onion, chopped	3 tomatoes, peeled, seeded, and chopped
1 clove garlic, finely chopped	

Directions

Scrub the clams and mussels well to remove beards and barnacles. Discard any with broken shells or those that do not close when tapped. Leave the mussels and clams to soak in water with a handful of flour for 30 minutes. Remove the heads and legs from the shrimp, if desired, but leave on the tail shells. Place the sausage in a saucepan and cover with water. Bring to a boil and then simmer for 5 minutes. Drain and slice into 1/2-inch rounds. Set aside.

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Directions

Heat the oil and fry the chicken pieces, browning evenly on both sides. Remove and drain on paper towels. Add the sausage, onions, garlic, and peppers to the oil in the skillet and fry briskly for about 3 minutes.

Combine the sausage mixture with uncooked rice and saffron and place in a special Paella dish or a large oven and flame-proof casserole. Pour on the water, season with salt and pepper, and bring to a boil. Stir occasionally and allow to boil for about 2 minutes. Add the chicken pieces and place in a preheated 400° oven for about 15 minutes. Add the clams, mussels, shrimp, cod, and peas and cook for a further 10-15 minutes or until the rice is tender, chicken is cooked, and mussels and clams are open.

Discard any that do not open. Add tomatoes 5 minutes before the end of cooking time.

Time: Preparation takes 30-40 minutes and cooking takes 35-40 minutes

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