

Chicken and Seafood Paella (Paella)

INGREDIENTS

2 garlic cloves, minced
8 tablespoons fresh parsley, chopped
1g saffron strands or 1/2 teaspoon powdered saffron
Coarse salt
1/4 l (1 cup, 8 ounces) olive oil
50g (3/4 cup, 6 ounces) cured ham, chopped
100g (4 ounces) chorizo sausage, sliced
1 kg (2 1/2 pounds) chicken, cut into small pieces (about 14)
1/4 kg (1/2 pound) squid, cut into small pieces
1/4 kg (1/2 pound) halibut, cut into small pieces
1/4 kg (1/2 pound) swordfish, cut into small pieces
1/2 kg (1 pound) small or medium shrimp, shelled
1 medium onion, chopped
2 tomatoes, peeled and chopped
1 green pepper, chopped
1 red pepper, chopped
1/4 kg (1/2 pound) cooked small clams, in their shells
1/2 kg (1 pound) cooked mussels, reserve few shells for decoration
675g (3 cups, 1 1/2 pounds) short-grain rice
1 lemon
1 liter (4 cups, 1 3/4 pints) hot chicken broth
3/4 l (3 cups, 24 ounces) hot fish broth
1/2 kg (1 pound) large crayfish
Parsley sprigs and lemon wedges for garnish

PREPARATION

In small bowl or mortar, mash garlic, parsley, saffron and salt. Set aside. Heat olive oil in paella pan with a 15-inch (40 cm) base. Add chopped ham and chorizo. Fry, stirring a few minutes. Remove to warm platter. Add chicken pieces, sprinkled with salt, and fry over high heat until golden on all sides. Remove to warm platter. Add squid, halibut and swordfish. Sprinkle with dash of salt and fry. Remove to warm platter.

Add shrimp and sauté about 3 minutes, or until barely pink. Remove to warm platter. Add chopped onion, tomato and peppers. Sauté until soft. Return the cooked ham, chorizo, chicken, fish and shrimp to the paella pan. Add parsley-garlic mixture. Add cooked clams and mussels. discard any that have not opened. Stir in rice, and juice of 1 lemon. Fry for 2 or 3 minutes. Pour over the hot chicken and fish broth, while stirring. Bring to fast boil. Decorate with large crayfish around the edge of paella pan. Simmer for 20 minutes, without stirring. Turn off heat and shake pan lightly to prevent rice from sticking. Cover with dry towel for 10 minutes. This allows rice to absorb any excess broth. Garnish with lemon wedges and parsley sprigs before serving.

Recipe provided by SpainGuides.com.<http://spainguides.com>

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