

Chicken and Mussel Paella with Chorizo

Chef William Merelle

Serves 4-6

Preparation time: 35 minutes

Cooking time: 20 minutes

1 medium Free Range Chicken, cut into 12 pieces

1 onion

1½ pound tomatoes

1 red pepper

1 green pepper

2 pounds of mussels

9 cups of Chicken Stock

4 tablespoons of Extra Virgin Olive Oil

3 cups Long Grain Rice

1 small Medium or Hot Chorizo, skinned and sliced

1 pinch of saffron

1 lemon, sliced

1 bunch parsley, chopped

Salt and Pepper

Prepare all of your ingredients and cut the chicken into 12 pieces.

Blanche and peel tomatoes. Dice tomatoes.

Peel and slice onion. Clean and deseed green and red pepper. Clean mussels. Heat chicken stock and bring to a simmer.

In a paella pan (large sauce pan) heat olive oil and add chicken. Cook until lightly browned, then drain any leftover grease.

Add 2 tablespoons of olive oil to pan, add the onion and cook until translucent. Add tomatoes and peppers. Sauté approximately 10 minutes.

Thoroughly wash rice and mix with olive oil until it glistens. Add the cooked Chicken and add a Pinch of Saffron. Add the hot chicken stock. Add the cut chorizo, Cover the pan and cook for fifteen minutes, slowly stirring from time to time.

Add the mussels, cook for five minutes. Mix well, add salt and pepper.

Serve the Paella in bowls and garnish with Sliced Lemon and Chopped Parsley.

Bon Appetit