



### **Stovetop Spanish Paella**

*Clam broth adds clam essence to this Spanish Paella. The original uses a Paella pan over a fire, but we use a covered pan on the stovetop and capture the smoky flavor by adding smoked chorizo. Serves 6-8*

- 1 lb mussels/little neck clams, cleaned
- ½ lb boneless skinless chicken thighs
- 1 lb medium shrimp, peeled, deveined
- 12 oz cooked smoked chorizo sausage
- 5 Tbsp olive oil
- 5 cloves garlic minced
- 2 bay leaves
- 1 small onion minced
- 2 bell peppers cut in strips
- 2 cups fresh tomatoes, chopped
- 2 cups rice
- 2 envelopes St. Ours Clam Broth
- 3 cups chicken stock
- ¼ tsp saffron (optional)
- ½ tsp black pepper
- 1 tsp paprika
- ¾ cup frozen peas or lima beans
- 1 small jar pimento, 1 lemon

Dissolve St. Ours Clam Broth into 2 cups hot water, add the bay leaves and saffron, set aside. Cut the chicken into strips, season with salt and pepper. Add 2 Tbsp oil to pan, heat on medium hi until shimmering, brown the chicken, set aside. Add sliced chorizo, pepper and onions, sauté until edges brown, set aside. Heat 3 Tbsp of olive oil in the pan, add tomato (skinned, seeded, and chopped), garlic, paprika and black pepper, cook a few minutes. Add rice stirring so it does not stick, cook about 2 minutes until the grains are opaque. Add the seasoned St. Ours Clam Broth and chicken stock. Bring to a boil, stirring so no rice sticks. Reduce heat, simmer covered until the broth is at the level of the rice, about 10 minutes. Increase heat to medium, stir in the chicken, sausage, pepper mixture and shrimp, place mussels/clams on top of the rice, cook covered until the liquid is absorbed and a crust begins to form on the bottom, about 10 minutes. Turn heat down to low, fold in frozen peas without disturbing the bottom crust. Taste for seasoning, cook covered 5 minutes. Turn heat off, rest covered 10 minutes. Remove bay leaves and any unopened clams/mussels. Garnish with pimento strips and lemon wedges.

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