



“Spanish Cuisine!”

Paella

1 ½ qt. chicken stock*
1 pinch saffron
salt, to taste
1 lb. chicken breast, diced
8 oz. Spanish chorizo sausage
3 oz. olive oil
3 oz. ea. red and green bell pepper, diced
3 oz. carrots, diced and blanched
2 oz. Spanish onion, diced
1 tbsp garlic, minced
20 oz. short grain Spanish rice
4 ea. mussels, clams, shrimp
3 oz. green peas
2 lemons

1. Simmer saffron with the chicken stock and reduce to 1 ¼ quarts. Season with salt.
2. Cut chicken and chorizo into bite-sized cubes. Sauté with olive oil in a paella pan.
3. Add peppers, onions, carrots, and garlic; sauté for about 3 minutes.
4. Add the rice and toss briefly. Pour in stock and bring to boil.
5. Simmer for about 10 minutes. Arrange mussels, clams, shrimp, and peas over rice and cook for another 5 minutes.
6. Remove from heat. Add the juice from one squeezed lemon, cover pan, and let rest for 5 minutes.
7. Serve paella in the pan with lemon wedges.

*Note: Add additional stock as necessary.

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