

Paella

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- 1 pound Arborio rice
- 1 large onion, diced
- 1/4 pound chorizo, finely diced
- 1/2 cup frozen peas
- 1 finely diced small red-pepper
- 5-6 cups chicken stock
- 1 packet Goya Sazon con Azafran (seasoning with saffron)
- 1/4 cup olive oil
- 1 teaspoon Tabasco or hot sauce
- 4 mussels
- 4 clams
- 4 large shrimp
- Salt and pepper to taste

Preheat a high-sided skillet or large saucepan over medium heat. Add the olive oil and heat until it sizzles. Add the onion and sauté until soft and golden, lightly salting and peppering. Add Tabasco to the onion. Stir frequently so the onions don't burn. After the onion is soft and golden, stir in the chorizo. When the chorizo is softened and starts to color the onions, add the rice to the pan and stir. Meanwhile, heat two cups of the chicken stock in the microwave in a glass measuring cup, stir in the Goya Sazon, and add in increments to the rice, stirring frequently. Add about 1/2 cup of liquid at a time, stirring until each pouring of liquid is absorbed, and then add more. (It is hard to know exactly how much liquid you will use, depending on heat and time, but it will be between 5 and 6 cups.) After about fifteen minutes of stirring in liquid, add the peppers and the peas into the rice. Total stirring time on the rice is 20-25 minutes. Stir frequently so that the rice does not stick.

Transfer rice to a shallow, two-handled pan, and nestle mussels, clams, and shrimp into the top of the rice. Bake in a 350-degree oven a few minutes, until the mussels and clams open and the shrimp are pink. Serve immediately.

Makes 4 servings.