

# Paella Mixta

## Description

Paella Mixta is a popular American version of Spanish Paella that combines a mixture of meat and seafood.

## Ingredients

- 4 chicken thighs, skinned
- 1 lb shrimp, peeled and deveined
- 1 lb spanish cooking chorizo
- 1 lb mussels (or clams)
- 2 cups bomba rice
- 6 tbsps extra virgin olive oil
- 1 yellow onion, chopped
- 1 red bell pepper, chopped
- 1 tomato, skinned and chopped
- 8 piquillo peppers, sliced
- 6 cloves garlic, chopped
- 1/2 cup parsley, chopped
- 4 cubes seafood bouillon
- 1 tsp saffron, crushed
- 2 tsp smoked paprika
- sea salt and fresh ground pepper to taste
- 8 cups water



## Summary

**Yield:** 6

**Source:** La Tienda (side of paella pan box)

**Prep Time:** 1 1/2 hours

**Category:** Seafood

**Cuisine:** Spanish

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## Instructions

Pre-heat oven to 400° F. Heat water in a sauce pan over medium heat. Add bouillon and shrimp shells.

Chop chicken thighs into small pieces. Season with salt and pepper. Cut chorizo into 1/2 inch pieces.



In the paella pan, brown the chicken and chorizo in 2 tbsp of olive oil. Remove from pan.

Add onion, bell pepper, tomato and garlic to the pan. Cook 5 minutes on medium high heat, stirring.

Add the rice, parsley, paprika, saffron and the rest of the olive oil to the paella pan.

Coat the rice with olive oil and cook for 5 minutes, stirring continuously.

Strain the broth from the sauce pan and pour most of it into the paella pan, reserving about 2 cups. Bring paella to a full boil.

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Simmer for about 20 minutes, stirring until rice is mostly cooked. Add more broth as necessary. Rice should have some liquid remaining. Add salt and pepper to taste.

Bury the chicken, chorizo, shrimp and mussels in the rice.

Scatter the piquillo peppers on top.

Place uncovered in oven 20 to 30 minutes.

Cook until rice is done to your taste.

Serve with lemon slices for garnish.