

RECIPES FOR ARROZ CON POLLO AND PAELLA MIXTA

Ingredients

1 1/2 cups fresh parsley
1 cup finely chopped onion
1 cup finely chopped red pepper
3 tbsp salt
2 tbsp pepper
1 tbsp sweet paprika
4 tbsp olive oil
4 cloves garlic chopped
1 tsp saffron (may substitute turmeric or Goya Saxon with Achiote)
1 cup canned diced tomatoes, undrained
3 links of Spanish Chorizo (may substitute any pork sausage)
8 bone-in skinless chicken thighs
2 cups of rice (Recommend long grain Carolina rice. Arborio may be used if a soupy consistency is desired).
5 cups of liquid (combination of chicken stock, beer, white wine, water or any of these).

For seafood Paella

1 lb large shrimp peeled and deveined
1 lb of scrubbed and debearded mussels
1 lb of scrubbed clams

For Presentation

4 Lemon wedges
1 cup of green peas
6 roasted red peppers
3 tbsp of cilantro

Instructions for Paella Mixta

In a large heavy casserole, heat half the oil and add the chorizo or pork sausage until golden brown – approximately 7 minutes. Set aside.

Add remaining oil to the pot and heat. Add garlic, onion, herbs and peppers. Cook for 5 minutes.

Add the chicken and cook for 5 minutes. Add the liquid and the diced tomatoes and bring to a boil.

Add rice and stir.

Reduce heat to medium low and cover pot - first with a wet paper bag and then the lid.

Cook the rice for 20 minutes and taste for seasoning and doneness.

If you prefer not to use seafood, the dish is done. This is Arroz Con Pollo, a typical Cuban dish.

OR, proceed with the seafood:

Boil wine, herbs and garlic. Cook mussels until open and set aside.

In the same liquid, cook the clams until open and set aside.

Add the juices to the rice.

In 1 tbsp of oil, cook shrimp for 5 minutes or until red.

Presentation

Place rice and chicken in a serving dish. Place mussels, clams, shrimp, lemon wedges on top.

Sprinkle the peas, roasted red peppers and fresh cilantro over the top and serve.