

PAELLA



Yields:
16 servings

INGREDIENTS



2	Medium BC Chickens 2.4-3.0 lbs each (1.1-1.4kg each)	2
3 tbsp	Olive Oil	50 ml
2 lbs	BC Pork Butt	900 g
8 oz	BC Chorizo Sausage, sliced	225 g
16	Large BC Shrimp (21-25 count), peeled and deveined	16
2 lbs	BC Squid, cut into rings	900 g
2	Medium BC Red Peppers, large dice	2
2	Medium BC Green Peppers, large dice	2
16	Small BC Clams	16
16	Small BC Mussels	16
1 cup	Water	250 ml
6 ⅓ cups	Chicken Stock	1.5 L
1 tsp	Saffron	5 ml
4 oz	BC Green Peas, frozen	110 g
2	Medium Lemons, cut into 16 wedges	2
12 oz	BC Onions, small dice	350 g
6	BC Garlic Cloves, crushed	6
2 lbs	BC Tomatoes, chopped	900 g
2 tsp	Rosemary, dried	10 ml
2 lbs	Arborio Rice	900 g
Pinch	Salt and Pepper	Pinch

DIRECTIONS

1. Cut each BC Chicken into 8 pieces and remove the skin. Trim the fat off the BC Pork and cut into large dices.
2. In a large sauté pan, brown the chicken and the pork in olive oil. Remove and set aside. Pour off the fat, reserving 3 tbsp (50 ml).
3. Sauté the BC Chorizo, remove and set aside. Drain off the fat. Use reserved oil if needed to briefly sauté each of the BC Shrimp, BC Squid, and BC Peppers. Sauté each ingredient separately and reserve in separate containers.
4. Combine the BC Clams and BC Mussels with the water in a covered pot. Steam them just until they open.
5. Remove the shellfish and set aside. Strain liquid, and add enough chicken stock to measure 8 ½ cups (2 litres).
6. Add the saffron to the stock mixture.
7. In the skillet used for browning the meats, sauté the BC Onion and BC Garlic until soft.
8. Add the BC Tomatoes and the rosemary. Cook until most of the liquid has evaporated and the tomatoes form a dry paste.
9. Add the rice and stir. Add chicken and pork.
10. Bring the stock mixture to a boil in a separate oven safe pot, then add to the rice and stir. Season with salt and pepper if necessary. Keep in mind that the seafood contains natural salt and the chorizo is spicy.
11. Bring to a simmer, cover and put in an oven heated to 350 F (180 C) for 20 minutes.
12. Remove the pan from the oven. Check the moisture level and add more stock if necessary. It should be quite moist, but not soupy.
13. Sprinkle the BC Frozen Peas over the top of the rice. Arrange the shrimp, clams, mussels, and chorizo on top. Cover loosely and let stand for 10 minutes to heat the shellfish to an internal temperature of 160 C (72 F).
14. Garnish each portion with a lemon wedge.