

Paella Valencia Mixta

Serves 12

Ingredients:

$\frac{1}{4}$	Cup	Olive oil
8	ounces	Chicken thigh, Boneless skinless
4	Ounces	Chorizo (about 2 Links)
1	Tblsp	Pimento de la Vera
1	Pound	uncooked shrimp, peeled and deveined
1	pound	the freshest fish available
8	ounces	Mussels, de-bearded and cleaned
2	ounces	Sardines
$\frac{1}{4}$	cup	sherry
2	cups	Bomba or Paella Rice
1		Yellow Onion, diced
$\frac{1}{2}$		Pasilla Pepper, diced
1		Red Pepper, diced
3	cups	Broth (vegetable, chicken or fish)
		Water, as needed
1	ea	Bay Leaf
$\frac{1}{2}$	Tsp	Red Pepper Flakes
		Salt and Pepper
1	Pinch	Saffron
1	Medium	Tomato, diced
8	Ounces	green beans, Fava beans or peas
1	ea	Roasted pepper
		Chopped Parsley

1. In a large bowl combine some of the olive oil, chicken, Pimenton de la vera, salt and pepper
2. Place large paella pan or similar pan over medium heat add remaining olive oil add chorizo and chicken to brown. When mostly cooked remove to a bowl and cover.
3. Add shrimp, mussels and seafood stir to brown add sherry and cover to steam.
4. Remove from pan and cover
5. Add rice stir to coat
6. Add onions and peppers and sauté until translucent
7. Add enough broth just to cover and simmer
8. Add bay leaf, pepper flakes and saffron
Add broth as needed, stirring occasionally
9. When rice is almost done add tomato and vegetables
10. Add meat and seafood to reheat

garnish with roasted red pepper and chopped parsley