

### PAELLA MIXTA

*Serving Size: 4 people*

#### INGREDIENTS

- 4 Tbsp Spanish extra virgin olive oil
- ½ cup salchichón (spicy Spanish dried sausage), diced
- ½ cup chicken, cubed (preferably dark meat)
- ½ cup pork shoulder, cubed
- 1 tsp garlic, minced
- 1 tsp sweet pimentón (paprika), ground
- 3 oz tomato purée
- 1 cup Bomba rice
- 2 threads saffron, toasted and crushed
- ½ cup snap peas, cut in half
- 1 cup chicken stock
- 1 cup fish stock
- 1 tsp salt (optional)



#### METHOD

1. Preheat oven to 450F degrees.
2. On the stovetop, heat the olive oil in the paella pan over medium-high heat. Add the pork and chicken and sear until golden brown, stirring occasionally.
3. Add salchichón, garlic, pimentón and tomato purée and stir.
4. Add the Bomba rice, stir to coat. Add the saffron, stir again.
5. Constantly stirring, add snap peas and stock(s), and continue cooking on the stove until the rice begins to float. Season with salt (optional) and bring to a boil.
6. Place in the oven for 17 minutes. Before serving, let rest for at least 2 minutes so that the rice absorbs the liquid completely.

