

PAELLA

comments

The whole meal is in one pan! Some things are rather last minute.

notes

If you have a very large skillet, and it is oven proof, that's ideal.
Be sure the chicken and sausage are almost done. The time in the oven is not enough to cook raw meats.
Takes about 1 hour to prepare.
6 servings

prepare in advance

Ingredients

Cut into 1-inch wedges

2 large onions
2 red peppers

Seed and dice

6 plum tomatoes

Measure

1 C green olives
1/4 C olive oil
2 tsp. salt
1/4 tsp. ground red pepper
2 C uncooked long grain rice
2 C chicken broth

Crush

2 large garlic cloves
1 tsp. saffron threads,

Have available

1-1/2 lb. chicken drumsticks (not too large)
3/4 lb. hot Italian sausage
(optional) 12 littleneck clams
1 C frozen peas (keep frozen until the end)

Shell, devein, leave tails on

1/2 lb. medium raw shrimp

complete recipe

In a very large skillet in the 1/4 C olive oil, brown the drumsticks on all sides, in batches, about 10 minutes per batch. Remove to a large bowl.

In hot drippings brown the sausage for 10 minutes; place in bowl with chicken.

In drippings, sauté the shrimp about 3 minutes, just until pink; remove to meat bowl.

In drippings, sauté the tomatoes, onions, peppers, garlic, salt and saffron threads about 5 minutes, until vegetables are tender.

Stir in red pepper, rice and chicken broth; bring to boil.

Transfer rice mixture to 2-1/2 qt. casserole, or leave in oven-proof skillet.

Arrange meats and seafood on top.

Bake 30 minutes 375 degrees.

Stir in frozen peas and bake 5 minutes more.