

## **Sausage and Seafood Paella**

5 cups chicken broth

1 bay leaf

1/4 tsp saffron

1/2 cup dry white wine

6 Tbsps olive oil

1 red pepper, chopped, medium dice

1 medium onion, chopped, small dice

5 garlic cloves, minced

2 medium tomatoes, seeded and chopped

1 Tbsp parsley, chopped

2 1/2 cups Arborio rice

1 smoked sausage link (14 oz.) cut into 1" pieces

1/2 lb. shrimp, medium, peeled and deveined

1 dozen mussels, washed and debearded

1/2 cup frozen peas

- In medium-sized pot set on medium heat add the chicken broth, bay leaf, saffron and white wine
- In the meantime, heat the olive oil in a paella pan or other wide saute pan, and add the peppers, onions, garlic, tomatoes and parsley and cook until the peppers and onions are tender (approx 2-3 minutes)
- Stir the rice into the paella pan and slowly add the warm stock
- Boil the rice mixture over medium-high heat for approx. 10 minutes, stirring occasionally
- Once the rice starts to absorb the liquid, turn the heat to medium-low and cook for an add'l 10 minutes
- Stir in the sausage, shrimp, mussels and peas and then cover the pan with foil and allow the mussels to open and the shrimp to turn pink
- Serve this paella right from the pan!