



Easy Paella

Ingredients:

- 4 cups long grain rice
- 2 cans (14.5 oz.) diced tomatoes
- 1 jar (16 oz.) roasted red peppers, or pimientos
- 3 lbs. chicken breast, cut in 2" chunks
- 1 red bell pepper, chopped
- 3 C chopped sweet onion/ 2 bags frozen
- 2 C frozen peas, thawed
- 3 cooked Andouille or sweet sausage, cut in 1/2" slices
- 2 Tbsp. olive oil
- 2 cups clam juice
- 4 C chicken broth
- 1 C white Mitchella wine
- 2 lbs. uncooked shrimp, #21-25
- 2 lbs. Manila clams
- 6 pieces of bacon, chopped
- 4 Bay leaves
- 20 garlic cloves, crushed
- 1 1/2 tsp. saffron

Directions:

Preheat oven to 450°F. Heat olive oil in large heavy pot over medium high heat. Add chopped bacon, cook until crispy. Transfer bacon to paper towel to drain. Sprinkle chopped chicken with salt and pepper, add to bacon drippings cook until brown about 6 minutes. Remove chicken set aside. Add onions, red bell pepper, and garlic to pot and sauté until it starts to brown. Stir in rice, roasted red peppers with juice, canned tomatoes, saffron and bay leaves. Add clam juice, chicken stock and wine to pot, bring to a simmer. Remove from heat. Pour rice mixture into a large baking dish. Arrange chicken and clams. Sprinkle with chopped bacon. Cover with foil and bake for 45-60 minutes until rice is tender. Add shrimp (peeled and deveined) and peas in the last fifteen minutes.

Serves 16-20

Enjoy with our Tempranillo or Viognier!

"Life is an Adventure, Drink Wine!"

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