



# Paella with smoked mussels



4 servings



45 minutes

## INGREDIENTS

Fire roasted tomatoes

Arborio rice

Vegetable broth

Chicken thighs

Chorizo

Mussels

Shrimps

Onion

Olive oil

Garlic

Spices

## DIRECTIONS

1. So to begin, heat the olive oil over medium heat. Cook The Chicken And Sausage. Add spices.
2. Next, add the chopped onion and garlic.
3. Add the uncooked arborio rice and canned diced roasted tomatoes with their juice. Let the rice boil a bit in the liquid of the tomatoes for about 5 minutes.
4. Then add the broth, hot sauce, smoked paprika, and saffron. Stir everything together once more and cover the pan with a lid. Then simmer the paella for 15 minutes.
5. Then place the shrimp, scallops, and mussels over the rice in a single layer. Cover the pan again with the lid and let the seafood cook for 10 minutes.

