

SCHRAMSBERG

# RECIPE

## EASY PAELLA VALENCIANA

*Submitted by Manny and Eileen Alvarez  
Clermont, FL*

PAIR WITH:

QUERENCIA  
BRUT ROSÉ

### INGREDIENTS

¼ cup olive oil, divided  
6 pieces chicken (breasts, thighs, legs)  
½ lb. Chorizo, sliced  
(or ½ lb. Pork sausage links)  
1 lb. large shrimp, shelled & deveined  
1 doz. Littleneck clams, scrubbed  
1 doz. Langoustines  
(or 2 lobster tails)  
2 cups Arborio rice  
4 cups chicken broth  
¼ tsp. Saffron threads, crushed  
2 tsp. salt, plus extra for chicken  
Garlic powder & seasoned pepper  
Roasted red pepper strips



### PREPERATION

- Sprinkle salt, pepper and garlic powder on chicken pieces.
- In a large paella pan or heavy pot with a lid, heat 2 Tbsp olive oil over medium heat.
- Brown Chorizo or sausage links.
- Remove from pan and set aside.
- Add remaining oil to pan and brown chicken on all sides.
- Remove and set aside.
- Add rice, saffron and 2 tsp. salt to pan.
- Cook 2 minutes, stirring.
- Add chicken broth and stir, scraping bottom of pan.
- Bring to boil.
- Add chicken and Chorizo/sausage.
- Cover pan with lid, lower heat and simmer 15 minutes.
- Add shrimp, clams and langoustines/lobster tails.
- Cook 10-15 minutes or until fish is cooked and liquid is absorbed.
- Decorate with red pepper strips.