



FINCH + FENNEL

Chicken & Shrimp Paella

PREP TIME: 25 minutes
COOK TIME: 40 minutes
YIELDS: 8 Servings

INGREDIENTS:

6 Tbsp Olive Oil, divided
½ Tbsp Smoked Sweet Paprika
2 ½ Tbsp F+F Paella Seasoning Blend
½ tsp F+F Provençal Herb Sea Salt
¼ tsp finely ground Black Pepper
2 lb boneless, skinless Chicken Thighs
3 cloves Garlic, minced
1 medium Yellow Onion, minced
1 red Bell Pepper, finely chopped
2 c short-grain Rice
¼ tsp Saffron threads
1 qt low-sodium Chicken Stock
2 Lemons, zested
1 lb Shrimp, peeled & deveined
2 Tbsp fresh Parsley, finely minced



INSTRUCTIONS:

1. Combine 2 tablespoons olive oil, paprika, 1 tablespoon F+F Paella Seasoning Blend, ¼ teaspoon F+F Provençal Herb Sea Salt, ¼ teaspoon pepper, & chicken in resealable bag & squish around to combine. Refrigerate for at least 4 hours or overnight.
2. Heat 2 tablespoons olive oil in large skillet over medium-high heat. When oil is shimmering, add chicken & brown on both sides until caramelized. Remove from heat.
3. Heat remaining 2 tablespoons olive oil in large, wide skillet over medium heat. Add garlic, onion & red pepper & sauté for 5 minutes, stirring occasionally. Add rice & remaining F+F Paella All Purpose Seasoning & cook, stirring to coat with oil & lightly toast grains, about 3 minutes total. Add saffron, stock, ¼ teaspoon F+F Provençal Herb Sea Salt & lemon zest & stir to combine.
4. Nestle chicken & shrimp into rice mixture. Bring to a boil, cover, reduce heat to medium-low & simmer for 20 minutes until rice is tender. Serve with fresh parsley.

Enjoy!

