

## Spanish Paella

**Prep:**

10 mins

**Total:**

45 mins

**Sirve:**

8-10 servings

**Pieza:**

6 Qt. Grand Gourmet with Cover (Limited Edition)

Saladmaster Food Processor

**Valora:** ★★☆☆☆

**Contribuido por:**

Diana Valenciano

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**Descripción de la Receta:**

Valencian (Spanish) Paella is an internationally known rice dish from Spain that can be made with a variety of ingredients. You can make this dish vegetarian by using vegetable stock and using vegetables instead of meat. This is the perfect recipe to make in our Limited Edition Saladmaster Grand Gourmet for entertaining and feeding a large crowd.

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2 cups  
rice, valencia

(400  
g)  
1 medium  
white onion, strung, use Cone #2  
3 chicken thighs, cubed  
2 chorizo sausages, sliced  
3 garlic cloves, shredded, use Cone #1  
1 tsp  
black pepper, ground  
(5  
g)  
28 oz  
canned diced tomatoes, with juices  
(400  
g)  
4 cups  
chicken broth, low sodium  
(950  
ml)  
1 cup  
green beans, Italian style  
(125  
g)  
1 tbsp  
smoked paprika  
(6  
g)  
salt to taste (optional)  
8-10 jumbo shrimp, shelled and deveined  
15 mussels, scrubbed and rinsed  
lemon wedges  
cilantro, chopped

#### Preparación :

1. Preheat skillet, approximately 5-7 minutes or until a sprinkle of water skitters and dissipates.
2. Add onion, chicken, chorizo, garlic and pepper to skillet and cover. Cook for 5-7 mins or until chicken has cooked through.
3. Add diced tomatoes, rice, chicken broth, green beans and smoked paprika to the skillet, combine and cover. Cook for 20 mins or until rice has cooked through.
4. Once rice has cooked through, place the shrimp and mussels over the rice. Cover and cook approximately 3-5 mins, or until shrimp is pink and mussels have opened up.
5. Garnish with lemon wedges and cilantro. Serve warm.

#### Información nutricional por ración

Calorías: 424  
Grasa Total: 15g  
Grasa 5g  
Saturada:  
Colesterol: 200mg  
Sodio: 506mg  
Carbohidratos: 28g  
Fibra 2g  
Dietética:  
Azúcar: 2g  
Proteína: 38g