



# Chicken & Shrimp Paella

Looking for the perfect recipe for entertaining? This delicious Chicken & Shrimp Paella recipe from Chef Mike Ward is a flavourful dish for any occasion.

This appetizing meal makes it easy to see why so many top chefs prefer cooking with natural gas. Stoves and grills that use natural gas allow you to cook with more even, direct and precise heat. Try it out and see the difference.

Prep Time: **10 minutes** | Cook Time: **25 minutes** | Serves: **4**

## Ingredients

8 bone-in, skinless chicken thighs  
8 bone-in, skinless chicken drumsticks  
1 pound (450g) peeled and deveined frozen medium shrimp, thawed  
4 tbsp (60mL) olive oil  
Coarse salt and ground pepper  
2 links (115g/4oz) precooked Spanish chorizo chopped  
4 garlic cloves, minced  
2 red bell peppers (ribs and seeds removed), thinly sliced  
1 small onion, chopped  
2 cups Arborio rice  
2 boxes (591mL) frozen peas  
2 cans (29 oz/858mL) diced tomatoes, in juice  
2 cans (29 oz/858mL) reduced-sodium chicken broth

## Directions

1. Season chicken with salt and pepper. In a 5-quart Dutch oven or heavy-bottomed pot, heat oil over medium-high.
2. Working in batches, cook chicken (do not crowd pot) until browned (about 7 – 8 minutes), turning once. Transfer to a plate. Set aside reserve pot.
3. Place bell pepper, chorizo, onion, garlic, and tomatoes (with their juice) in pot. Season with salt and pepper.
4. Cook, stirring occasionally, until liquid has evaporated (about 4 – 6 minutes).
5. Add rice, stirring until translucent around edges (about 1 – 2 minutes).
6. Add broth and chicken, bring to a boil.
7. Reduce to a simmer, cover, and cook until rice begins to soften (about 10 minutes).
8. Add peas and shrimp, submerging them in liquid.
9. Cover and cook until shrimp are opaque throughout (about 4 – 6 minutes).

**NOTES:**

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