

Spanish Paella with Hot Link Sausage

Servings: 25

INGREDIENTS

- 128 oz chicken broth
- 3 pinches saffron
- 2 1/2 lbs Roseli[®] Arborio Rice
- 3 ea Cross Valley Farms[®] Onions, chopped
- 4 oz Rykoff Sexton[®] Olive Oil
- 6 lbs Chef's Line[®] Pat La Frieda All Natural Hot Italian Sausage, cut-up
- 3 ea Cross Valley Farms[®] Red Bell Peppers, chopped
- 4 lbs raw Harbor Banks[®] Shrimp, peeled and deveined
- 9 cloves Cross Valley Farms[®] Garlic Cloves, peeled and crushed
- 1 T Monarch[®] Crushed Red Pepper
- 1 T Monarch[®] Fresh Parsley
- 6 lemons, zested

PREPARATION

1. Pour chicken stock in pan and bring to medium heat; slowly add saffron until it is completely infused.
2. Sauté onions in large, round braising pan in half the olive oil; add rice. Begin incorporating saffron-infused chicken stock 1 qt at a time to rice. Cook until creamy over low heat.



3. In a separate pan, sear cut-up Italian sausage links with red bell peppers in remaining olive oil. Once sausage is cooked, add shrimp and garlic.
4. Deglaze pan with white wine and add to cooked paella rice.
5. Garnish with fresh lemon zest, parsley and crushed red pepper flakes.

