

## Spanish Paella

**Prep:**

10 mins

**Total:**

45 mins

**Makes:**

8-10 servings

**Utensil:**

6 Qt. Grand Gourmet with Cover (Limited Edition)  
Saladmaster Food Processor

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**Recipe:****Contributed By:**

Diana Valenciano

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**Recipe Description:**

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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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

#### Directions:

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.

#### Nutritional Information per

##### ▼ Serving

**Calories:** 424  
**Total Fat:** 15g  
**Saturated Fat:** 5g  
**Cholesterol:** 200mg  
**Sodium:** 506mg  
**Total** 28g  
**Carbs:**  
**Dietary Fiber:** 2g  
**Sugar:** 2g  
**Protein:** 38g