

# Shrimp and Chorizo Paella

## Ingredients

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3 T Olive Oil	1 1/2 c Arborio Rice
3 c Chicken Broth	1 Onion (diced)
4 clv Garlic (minced)	2 T Tomato Paste
1 t Smoked Paprika	1 t Saffron Threads
1 t Turmeric	1/2 t Red Chili Flakes
1/2 t Salt	8 oz Spanish Chorizo (sliced into
rounds)	1 lb Shrimp (jumbo)
1/4 c Parsley (chopped)	1 Lemon (cut into wedges)
0 ds Garlic Powder	0 ds Ground Black Pepper

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## Instructions

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- 1.Heat a large 12" cast iron skillet over medium heat. Dry shrimp and season both sides with salt, pepper, and garlic powder. Add 1 tablespoon olive oil to the pan. Add shrimp to the pan then flip over once, transfer shrimp out of the pan immediately to a plate. Only cook halfway.
- 2.Turn the heat down to medium low. Add 2 tablespoons oil then add the onion and saute for 5 minutes, until onion is softened and turning golden.
- 3.Add the garlic and saute for 30 seconds. Add the tomato paste and continue to cook until it is completely mixed in and the onions are rust colored, 2- 3 minutes.
- 4.Add 1/2 teaspoon salt, paprika, chili flakes, turmeric and saffron, stir to incorporate. Add the rice and stir fry until the rice is completely coated with the oil and spices.
- 5.Stir in the broth. Bring to a simmer. Reduce heat to medium low and simmer for 10 minutes.
- 6.Add in the chorizo and mix all together. Arrange the shrimp on top and add any juices from the plate. Press the shrimp into the rice. Reduce heat to low, cover with a lid and cook for 20 more minutes or until liquid is evaporated and rice is tender.

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7. Sprinkle parsley on top and serve with lemon wedges. If desired, serve with a dollop of lemon-garlic aioli on top.