

Big Green Egg Chicken and Shrimp Paella



* Recipe courtesy of Big Green Egg

Ingredients

15 large shrimp (feel free to add clams or mussels)	1 large onion, diced
450 g chicken thighs, trimmed	1 large capsicum, diced
2 litres chicken stock	4 plum tomatoes, diced
1 pinch saffron	4 tbsps tomato paste
1/2 cup fresh parsley	1/2 tbsps paprika
2 to 3 tbsps fresh thyme	1 cup olives, pitted and diced
3 garlic cloves, minced	3 cups calasparra rice

Directions

Step 1 – Set the EGG for direct cooking without the convEGGtor at 500°F/260°C.

Step 2 – Peel the shrimp, leaving on the tail. Lightly salt the chicken thighs and shrimp. In a saucepan, heat the chicken stock with saffron and herbs; keep hot but not boiling as you cook.

Step 3 – Coat the bottom of a Stir-Fry & Paella pan with olive oil. Add the pan to the cooking grid and brown the chorizo for 1 or 2 minutes; set aside. Brown the chicken for 2 to 3 minutes; set aside. Sauté the garlic, onion and capsicum until softened, adding tomatoes shortly before the mixture is finished.

Step 4 – Add the tomato paste, paprika and olives; stir in the chicken and chorizo.

Step 5 – Add rice, stirring together for one minute. When the rice is slightly translucent, add enough chicken stock to cover the whole mixture and lower the EGG temperature to 375°F/191°C. Stir a few times in the first 10 minutes, adding stock as necessary to keep the rice fully covered.

Step 6 – Cook the paella for another 10-20 minutes, adding stock bit by bit to keep the rice submerged until the rice on the top is al dente. Stir the paella one last time and place the shrimp on top, turning over after 2 to 4 minutes to cook the shrimp on both sides.

Step 7 – Carefully remove the paella from the EGG, cover and let rest for 15-20 minutes. Garnish with lemon wedges. Serves 6 to 8.

