

## Spanish Paella with Chicken, Sausage, Shrimp and Mussels

1 onion chopped

1 green bell pepper chopped

¼ cup olive oil

4 cloves garlic chopped

3 roma tomatoes chopped

1 bay leaf

1 pinch saffron

salt and pepper to taste

¼ cup white wine

4 chicken thighs or 2 chicken breasts chopped into small chunks

¼ cup parsley chopped

2 cups rice

5 cups chicken broth

½ cup frozen peas

½ lb shrimp cleaned and deveined

1/2 lb mussels fresh or frozen (whatever you have available)

Lemon slices to garnish

sauté onion and green pepper in olive oil, add garlic

brown off chicken, add chopped tomatoes, combine all seasonings and let cook until chicken is almost completely cooked.

I cooked my rice al dente in a separate pan due to space with the chicken broth, then combined with all other ingredients and continued until chicken broth was almost completely cooked out.

garnish with lemon and parsley