Paella

2 pounds chicken thighs

16 ounces jumbo shrimp

6 Tablespoons olive oil

6 cloves garlic, minced

1 teaspoon smoked paprika

3 Tablespoons tomato paste

4 cups chicken broth

8 ounce bottle clam juice

2/3 cup dry sherry

pinch saffron threads

1 onion, chopped

1/2 cup jarred roasted red peppers

3 cups Arborio rice

1 pound littleneck clams, scrubbed

1 pound chorizo, cut into 1/2 inch slices

1 cup frozen peas

Place chicken on a plate and sprinkle with 1 t. salt and 1 t. pepper.

Toss shrimp with 1 T. oil, 1/2 t. garlic, 1/4 t. paprika and 1/4 t. salt.

Heat 1 T. oil in saucepan. Add garlic and cook until garlic begins to brown.

Add tomato paste and remaining paprika and cook until dark brown.

Add broth, clam juice, sherry and saffron.

Increase heat to high and bring to a boil. Remove from heat.

Cook chicken on grill and transfer to a plate to rest.

Place dutch oven on hot grill. Add 1/4 cup remaining oil.

​When oil simmers, add onion, red pepper and 1/2 t. salt.

Cook 4-7 minutes until browned.

Add rice and stir until coated with oil.

Arrange chicken over rice. Pour broth mixture and juices over chicken.

Smooth rice evenly. When liquid reaches a gentle simmer, place shrimp in center of pan.

Arrange clams in center of pan with hinge sides of clams pushed into rice so they stand up.

Arrange chorizo evenly over surface of rice.

Cover pan and cook 12-18 minutes while maintaining simmer.

Sprinkle peas evenly over paella, cover grill and cook until liquid is fully absorbed and rice on the bottom sizzles. (5-8 minutes)

Remove pan from grill and cover with foil. Let stand 10 minutes.