

Paella with sausage and veggies

Serves 4

Spicy Italian sausage - 1 link, cut into 1/4" rounds

Sweet basil and roasted garlic chicken sausage -1 link, cut into 1/4" rounds

Yellow onion - 1, diced

Garlic - 6 cloves, minced fine

Cilantro - handful, chopped fine

Green bell pepper- 1, cut into strips

Red bell pepper-1, cut into strips

Carrots - 2, diced

Canned whole tomatoes - 8 oz

Valencian rice - 2 cups OR Bomba rice - 1 1/2 cups

Green peas - 1 cup

Smoked paprika - 1/2 tsp

Saffron - a pinch

Olive oil - 3 tbsp

Water - 2 cups

Chicken stock - 2 cups

Salt to taste

Lemon - 1, cut into wedges

- *In a large pan (the more flat surface area, the better), add the oil and the sausage cuts. Brown the sausage and then remove to a paper towel covered plate.*
- *Add the onion and saute for a while until it starts to caramelize. Then add the garlic and cilantro and fry some more.*
- *Add the pepper strips and carrots. Saute until for 5 minutes.*
- *Hand crush the tomatoes and add to the cooking pan. Saute the mixture until it starts to brown or caramelize.*
- *Fold in the rice into the tomato mixture. After completely folded in, add the water and stock. Keep stirring slowly to cook the rice gradually, about 10 minutes.*
- *Add the peas. Move the cooked sausage back to the pan.*
- *Take a few tablespoons of hot liquid out into a bowl. Soak the saffron in this for a bit and return the liquid to the pan. Mix to incorporate. Cover the pan and let cook on medium low heat until the rice is cooked through.*
- *When almost all the liquid has gone, turn the heat up to caramelize and toast up the bottom layer of rice.*

To serve, plate some rice including some from the bottom of the pan. Serve with lemon wedges for squeezing over.