

# ChefMarc's Chicken and Heirloom Tomato Paella

Serves 4

## Ingredients:

4 Chicken Thighs  
2 Oz. Olive Oil  
1 Onion Peeled and chopped  
1 Tbs. Garlic Chopped  
2 Oz. Red Bell Pepper Dice Medium  
2 Oz. Green Bell Pepper Dice Medium  
8 Oz. Rice Long Grain  
4 Cups Chicken Stock  
1 tsp. Saffron  
4 Oz. Chorizo Cooled & Sliced  
12 Pc Mussels, Scrubbed and Cleaned  
1 lb P&D Shrimp or with HD on.  
1 Pc. Scallion Chopped Fine  
1 Cup Tomato Diced Medium  
1/2 Cup Chopped Parsley Chopped Fine  
1/2 Cup Dry White Wine  
1 Tbs. Lemon Juice  
1 Tsp. Lemon Zest  
1 Tsp. Orange Zest  
1/4 Cup Fresh Green Peas  
4 Heirloom Tomatoes, 2 juiced in a juicer, the other 2 sliced round

## Preparation:

1. Season the chicken with salt and pepper. Pan-fry it in the olive oil, browning it well. Cook until is done, approximately 15 minutes. Remove the chicken and reserve.
2. Add the onion, garlic, peppers to the pan and cook for few minutes
3. Add the rice, saffron, chicken stock bring to a boil.
4. Add the chorizo. Cover and place in an oven at 375F cook for 15 minutes
5. Add the shrimp, clams, mussels, shrimp & cooked chicken. Cover and cook for 10 more minutes
6. Add the lemon, Lemon zest, orange zest, peas, scallion, tomato corrected seasoning with salt and pepper.
7. Warm the heirloom tomato juice to 175 degrees. Add in ¼ cube of butter with whip. Salt and pepper TT (to taste). Pour over the 2 sliced tomatoes and let absorb for 10 minutes and serve 2 slices on top of each portion of Paella.