



## Hook It & Cook It - Halibut, Shrimp and Chorizo Paella

Let's begin by gathering our ingredients for Halibut, Shrimp and Chorizo Paella:

### Ingredients:

- 1 tsp thread saffron
- 2 tsp smoked paprika
- 2 medium onions, chopped
- 2 red bell peppers, chopped
- 2 pounds tomatoes, chopped
- 4 garlic cloves, chopped
- 12 large shrimp, peeled
- 1 pound halibut
- 1 pound spanish style cooking chorizo
- 8 tbsp extra virgin olive oil
- 2 cups paella rice
- 6 cups chicken broth
- lemon wedges
- sea salt and pepper

### Preparation:

Add stock, paprika and saffron to a pot and heat, covered. In a separate 15" pan, add 2 tbsp olive oil and brown the chicken pieces and chorizo about 5 minutes. Remove. Add the remaining olive oil and cook the onions over medium heat until translucent, about 5 minutes. Add the bell peppers and cook for a few minutes. Add the tomatoes and garlic and simmer for another 5 minutes, until they have a sauce-like appearance. Salt and pepper to taste.

Pour in the rice and stir until the rice is covered with the tomato mixture. Add chorizo pieces. Slowly add all of the broth to the paella. Stir the rice mixture around until it is evenly distributed throughout the pan. Important - do not stir after this point. Simmer for about 10 minutes, then place the shrimp into the mixture one-by-one, evenly distributing throughout. Simmer for another 15 minutes, or until all of the broth has been absorbed, adding extra liquid if necessary. Remove from heat, gently cover with foil and let sit for another 10 minutes. Sear your fish in a pan with little oil over high heat and place on top of paella. Garnish with lemon wedges.

Plate to serve. Enjoy!

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