

Spanish Paella with Seafood, Chicken & Chorizo



Ingredients

- ¼ tsp. marjoram
- 1¼ tsp. cumin
- 10 oz. whole prawns
- 10 oz. clams, in the shell, drained
- ½ cup green peas, frozen
- ⅛ tsp. whole saffron
- 1 lb. chicken, diced
- ½ lb. spicy chorizo
- 1 tbsp. olive oil
- 1 onion, diced
- 14 oz. long-grain rice, uncooked
- 2 cups chicken stock
- 1 cup water
- 2 cloves of garlic, minced
- Salt & pepper to taste
- 1 lemon, wedged

Directions:

1. Add a bit of olive oil into the Pressure Pro and engage the browning feature by pressing **RICE/RISOTTO**. Then, add more olive oil, the chopped onions, marjoram, cumin and saffron into the pot and sauté for about a minute.
2. Next, add the chopped chicken and chorizo and sauté until the chorizo begins to separate.
3. Add the rice and stir. Next, add in the chicken stock and the water. There should be 1 inch of liquid above the meat and rice mixture.
4. Close the lid and set valve to **SEAL**.
5. When done, open the lid, add the minced garlic and salt. Give it a gentle stir. Avoid stirring into the bottom of the pot.
6. Add the shrimp and clams into the rice.
7. Shut the lid again and allow to sit for 5 - 10 minutes.
8. When done, add the frozen peas, which will thaw quickly.
9. Serve hot with lemon wedges and a squeeze of lemon juice.