



## PAELLA

\* Recipe | [AboutSeafood.com](http://AboutSeafood.com)

### INGREDIENTS

- 1 (28 oz) can whole peeled tomatoes, undrained
- 1 cup chicken broth
- 1/2 cup chopped onion
- 2 cloves garlic, minced
- 1 1/2 teaspoons dried oregano
- 1 (6 oz) package saffron rice
- 1 (10 oz) package frozen peas, thawed
- 1 (9 oz) package frozen artichoke hearts, thawed
- 6 oven-roasted drumsticks (about 1 pound)
- 1 (10 oz) package frozen cooked shrimp, thawed
- 7 ounces surimi seafood, crab or lobster flavored, chunk style
- 1 (10 oz) can whole baby clams, drained



### METHOD

Drain tomatoes, reserving 1 cup juice. Chop tomatoes; place in a colander and set aside to drain.

Combine chicken broth, reserved tomato juice, onion, garlic and oregano in a Dutch oven; bring to a boil. Add rice; cover, reduce heat and simmer 15 minutes.

Add tomatoes, peas, artichoke hearts and clams; cover and simmer 5-10 minutes or until heated through.

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RECIPE CARD

4 X 6



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Recipe and Photo | [AboutSeafood.com](http://AboutSeafood.com) (Image Source: © Heidi Morton from iStockPhoto.com)

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3 ½ X 5



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