



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Serves 6 to 7

Summer Paella Salad –

**4 cups chicken stock
1 tsp. dried fennel seeds
½ tsp. curry powder
½ tsp. saffron threads
½ tsp. crushed red pepper flakes
Kosher salt and freshly ground black pepper
3 tbl. good olive oil
1 ½ cups chopped red onion (1 large)
1 tbl. minced garlic (3 cloves)
1 ½ cups long-grain white rice, such as Carolina
2 boneless, skinless chicken breasts, 1-inch diced
1 lb. (16 to 20 CT) shrimp, peeled and deveined
1 cup (half-inch diced) celery
1 cup scallions, white and green parts (5 scallions)
1 cup frozen peas
1 red bell pepper, cored, seeded, and ¾ inch diced
1 yellow bell pepper, cored, seeded and ¾ inch diced
8 oz. kielbasa, sliced diagonally ¼ inch thick
¾ cup pitted Kalamata olives
½ cup freshly squeezed lemon juice (3 lemons)
½ lb. mussels, scrubbed and debearded**

Combine the chicken stock, fennel seeds, curry powder, saffron, red pepper flakes, 1 tbl. salt, and 1 tsp. black pepper in a large saucepan, bring to a simmer, remove from the heat, and set aside.

Heat the olive oil in a medium (10-inch) Dutch oven, add the onion, and cook over medium heat for 5 minutes, until tender. Add the garlic and cook for one minute. Stir in the rice and cook for 2 minutes. Stir in the stock mixture, bring to a boil, lower the heat, and simmer covered for 10 minutes. Stir in the chicken, cover, and cook for 10 minutes. Stir in the shrimp, cover, and simmer for 5 minutes, until the shrimp are barely cooked and the rice is almost tender. Turn off the heat, cover, and allow to sit for 15 minutes.

Meanwhile, in a very large bowl, combine the celery, scallions, peas, red peppers, yellow peppers, kielbasa, and olives. Stir in the warm rice mixture and the lemon juice and set aside to cool. Boil ½ cup water in a medium saucepan, add the mussels, cover, and simmer for 4 to 5 minutes, until the mussels open. Add the mussels to the salad. Cover the salad and allow it to sit at room temperature for about an hour to allow the flavors to blend. Taste for seasonings and serve at room temperature.

Credit: Ina Garten