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- Preheat the oven to 375 degrees.
- Heat some olive oil in a pan.
- Cut 2 chicken breasts into large cubes. Season with 1 tsp. paprika, 1 tsp. salt, ½ tsp. Rosemary, ½ tsp. thyme, ½ tsp. pepper and ½ tsp. cumin.
- Add to the heated pan and brown evenly on all sides. Set aside. Wipe the pan and add more olive oil.
- Add 1 large chopped yellow onion. Cook for 4 to 5 minutes until soft and translucent. Add 3 minced garlic cloves, 1 large chopped tomato and ½ a green, ½ a red and ½ a yellow bell pepper. Mix well and cook for about 15 minutes, until all veggies are soft. Remove into the bowl with the chicken.
- Wipe the pan and add more olive oil. Add 3 cups of Arborio rice and sauté, moving constantly, until rice is translucent and has a white dot in the middle, about 8 minutes.
- Return the chicken and onions to the pan. Mix well.
- Add 6 cups chicken broth and ¼ tsp. saffron. Mix well.
- Dice a large Linguica or Spanish or Italian cooked sausage. Add to the rice.
- Arrange 12 clams and 1 lb. of shrimp on top of the pan. Season with salt and pepper.
- Place in oven and bake for about 25 minutes until all liquid is absorbed.
- Serve with lemon wedges and enjoy!