

## Mexican Paella

- 2 oz Poblano sofrito
- 1 oz Cooked Mexican Chorizo
- 8 oz Calamari Portion
- 2 c Bomba rice
- 3 c Lobster Broth
- 6 ea Mussels
- 6 ea Clams
- 6 ea Shrimp
- 3 oz Frozen Peas
- Chopped garlic, butter, Parsley and white wine for shrimp
- Chipotle Aioli
- Lime wedges

In a Paella pan, saute sofrito, chorizo, calamari and rice. Add just enough lobster stock to finish cooking rice. Bring to a simmer and add clams. Just before clams fully open, add the mussels and bake until open. Meanwhile, saute shrimp in garlic and butter. Deglaze with wine and add peas, warm through and finish with parsley. Place shrimp in the center of the paella, garnish with aioli, cilantro and lime wedges.