

# Paella with Rabbit and Snails (Paella Valenciana)

Yield: 6 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/romano-beans-indian-recipe>

## Ingredients:

- 20 saffron threads, crushed, about ¼ tsp.
- 1 pound boneless skinless chicken thighs cut into 1½" cubes
- 1/2 rabbit about 1 lb., cut into 6–8 pieces
- kosher salt
- ground black pepper
- 1/2 cup extra-virgin olive oil
- 1/2 pound lima beans shucked, fresh or frozen and thawed
- 1/2 pound romano beans or green, trimmed and halved crosswise
- 2 teaspoons smoked paprika
- 3 cloves garlic minced
- 3 tomatoes medium, minced
- 7 cups chicken broth
- 36 canned snails or live, if canned, rinse and boil for 3 minutes and then drain
- 2 1/2 cups short grain rice preferably Valencia or bomba