

The Perfect PAELLA

SERVES 6

INGREDIENTS

For the Broth:

8 cups chicken stock

1/2 cup white wine

1 onion, peeled and quartered

1 teaspoon saffron threads

1 teaspoon sea salt



For the Paella:

1 cup extra-virgin olive oil, divided

3 oz 1/2-in. diced pancetta or prosciutto

6 inches Spanish Chorizo, small diced

1 pound calamari

1 teaspoon Spanish sweet smoked Paprika (Pimiento Dulce)

1 pound boneless skinless chicken thighs

1 onion, small diced

1/4 cup garlic cloves, minced

1 cup green peas

1/2 cup piquillo peppers, thinly sliced

3 cups rice, preferably Spanish Bomba

1 teaspoon saffron

1 cup white wine

1 pound shrimp, peeled & deveined

1 pound mussels

1 pound clams

1/2 cup flat leafed parsley, minced

1/2 cup green onion, minced

3 lemons, cut into wedges, for garnish

DIRECTIONS

1. Make the broth by placing the stock, wine, onions, saffron, and salt in a stockpot and simmer for 10 minutes. Maintain on the stove at a low heat until ready to add to the paella.
2. In the paella pan, add 1/3 cup olive oil and sauté the prosciutto and chorizo until lightly browned. Add the octopus and the paprika until the tentacles are cooked through and browned on the edges. Add another 1/3 cup olive oil to the pan and sauté the chicken thigh pieces until almost cooked through with browned edges. Add the final 1/3 cup of olive oil and sauté the onion, garlic, bell peppers and poblano peppers until soft. Pour in the rice and sauté, stirring frequently, until you hear the soft crackle of the rice. Add the white wine and reduce until almost dry.
3. While still boiling, add the broth mixture to the paella and stir the contents to combine. Lower the heat on the pan to a simmer. Once the broth has absorbed to the level of the rice, place all the remaining seafood on top of the rice and cover for 15 minutes. Turn off the heat or remove the pan from the fire, uncover, sprinkle with parsley and green onion, and cover the pan again.
4. Allow to rest covered for 5 minutes. Serve with lemon wedges.

Omissions and Substitutions

We highly recommend something green to add a pop of color and freshness. Our recipe calls for peas—we prefer frozen—but green beans works great as well. For us, the protein changes with our moods. While we always include chicken thighs, sometimes we throw in chunks of salmon as well. The shrimp, mussels, clams, and calamari are all interchangeable with baby octopus and scallops. Choose your favorites or add in some of your own!

