

Paella

- 1 oz Olive oil
- 1 lb Chorizo, ground or diced link
- 2 ea Chicken thighs, skin on, bone out
- ½ ea White or yellow onion, diced
- 1 Tbsp. Garlic, minced
- 2 Ea Red pepper, julienne
- 1 lb Arborio rice
- 1 c White wine
- 1 gal Chicken Stock
- 1 cn (24 oz) Crushed Tomato
- 2 Tbsp Saffron
- 4 Tbsp Smoked Paprika
- 1 big P&D shrimp
- 1 lbs Scallops, small
- TT Salt and Black Pepper
- 1 c Frozen peas
- 1 ea Lemon, cut into 8 wedges

Procedure:

- 1) Heat a paella pan on the stove until it slightly starts to smoke. Add olive oil and chorizo. Cook chorizo until brown, remove from pan and set aside.
- 2) Add chicken thighs skin down, flip after 5 minutes or when skin is golden brown. Move to the sides of the pan to make room.
- 3) Sauté diced onion until clear, a little color is fine. Add bell pepper, sauté until almost soft, then add garlic.
- 4) Add Arborio rice and toast in infused oil until the rice is clear on the outside and white in the middle, about 2-3 minutes.
- 5) Deglaze with white wine, then add chicken stock. Bring to a boil then add saffron, chorizo, paprika and tomatoes.
- 6) When liquid is about halfway reduced, add mussels, scallops, and shrimp.
- 7) As soon as liquid is almost gone, mussels should be open and the shrimp should be pink. Add peas and season.
- 8) Once the broth is gone, continue cooking the paella until the Soccarat forms on the bottom. Garnish with lemon wedges and serve.

Notes: The Soccarat is a Spanish word which is used to describe the toasted rice on the bottom of a paella, and you'll have a true paella when you see it formed. You may use any kind of stock you would like, but I prefer chicken because of its neutral flavor and color, it is easy to make and easy to flavor and season. If you don't have a paella pan, a round electric skillet works just as well for smaller paellas.