



Spanish Paella

Ingredients:

Onion, bell pepper, garlic, tomatoes, parsley, frozen peas.

Bay leaf, paprika, saffron, salt and pepper.

Saffron: this may be the most important ingredient, if necessary, substitute 1 teaspoon saffron powder.

Jumbo shrimp, mussels, calamari.

Chicken thighs

Olive Oil: Any good quality olive oil.

White wine.

Spanish Rice

Chicken Broth



Instructions:

1. Sauté: Add olive oil to a skillet over medium heat.

Add onion, bell peppers, garlic & sauté until onion is translucent. Add chopped tomato, bay leaf, paprika, saffron, salt & pepper. Stir & cook for 5 minutes.

2. Add white wine. Cook for 10 minutes.

3. Add chicken & rice. Add chopped parsley & cook for 1 minute.

4. Add broth. Pour the broth slowly all around the pan & jiggle the pan to get the rice into an even layer. (Do not stir the mixture going forward!). Bring mixture to a boil. Reduce heat to medium low. Give the pan a gentle shake back & forth once or twice during cooking.

5. Cook paella uncovered for 15-18 minutes, then nestle the shrimp, mussels & calamari into the mixture, sprinkle peas on top & continue to cook (without stirring) for about 5 more minutes. Watch for most of the liquid to be absorbed and the rice at the top nearly tender. (If for some reason your rice is still uncooked, add $\frac{1}{4}$ cup more water or broth & continue cooking).

6. Remove pan from heat and cover pan with a lid or tinfoil. Place a kitchen towel over the lid and allow to rest for 10 minutes. Garnish with fresh parsley and lemon slices. Serve.

