



Chicken and Seafood Paella (Paella a la valenciana)

Serves 6-8

Garlic cloves, peeled	2
Parsley, chopped coarsely	3 Tbsp
Saffron, infused	1 good pinch
Chicken, cut up in small pieces	1
OR Chicken breast, boneless cut up	4
Squid, cleaned, cut into rings	2
Clams, very small, soaked to remove sand	16
Shrimp in their shell	12-16
Spanish olive oil	as needed
Onion, medium finely chopped	1
Red pepper, finely chopped	1
Sofrito*	½ cup
Bomba rice	3 cups
Chicken or fish broth, hot	6 1/2 cups
Salt	1 Tbsp or as needed
Green beans	½ cup
Frozen peas	1/2 cup
Lemon	1/2
Sweet roasted red peppers	2
Mussels, steamed	2 doz
Lemon wedges	

Method:

1. Place ½ cup of stock in a small saucepan and bring to the boil. Remove from the heat, add the saffron and cover with plastic wrap. Set aside. This step is only necessary if your saffron is not dried enough.
2. In a mortar and pestle or small food processor, mash the garlic, parsley and some coarse salt to a paste. Add the dried saffron and set aside.

3. Heat 6 Tbsp of oil in a paella pan and add the shrimp, cook briefly and remove from pan. Add the chicken, cook briefly and then add the clams and squid. Remove from the paella pan. Add more oil if necessary, as a dry paella can result if there isn't enough oil. Add the onions, pepper and when these are soft but not brown, it's time to add the sofrito, and the garlic/parsley/saffron mix. Add enough stock to come up the rivets of the paella pan, bring to a boil. Squeeze the lemon and season the paella at this point. Add the rice in one line and then stir to mix with the stock. Allow to boil hard for 8 minutes.
4. After 8 minutes, add the green beans, peas and nestle the shrimp on top. **DO NOT STIR**, as this releases the starch in the rice. Continue cooking at a high roll for another 2-3 minutes or until the rice is no longer soupy but enough liquid remains to continue to cook the rice. Now, turn the heat to low. Place the mussels on top of the rice and arrange strips of the roasted red peppers on top of the paella. If your paella bottom does not fit properly on the stove burner, continue cooking in a pre-heated 350F oven for another 10 minutes. Remove from the oven when the rice still looks a bit wet. Cover with foil and let the paella rest for 5 minutes. Garnish with lemon wedges and parsley and serve from paella pan.

* Sofrito

One of Spain's basic sauces

1 onion, 1 garlic clove, 1- 28oz can of crushed tomatoes. Olive oil, 2 Tbsp sugar and 1 tsp salt
In a saucepan, heat the oil, add the chopped onion and garlic. Fry gently until fragrant, about 6 minutes. Add the crushed tomatoes, sugar and salt. Cook at medium heat until some of the liquid has evaporated. Blend with hand blender. Freezes well.