

# DENE

## *Paella Valenciana*



### **Ingredients:**

- 1 cup Bomba rice
- 3 ½+ cups stock (chicken, seafood, or vegetable will all work, but a mixture of the three is best)
- 1 cup Spanish Chorizo (or Cajun Andouille), sliced
- 1 dash of Cayenne pepper
- ½ tsp smoked Paprika
- ⅓ cup finely diced red pepper
- 1 small Spanish onion, finely diced
- ¼ cup tomato paste (Harrisa)
- 2 TBLS Spanish extra virgin olive oil
- 2 cloves of garlic, minced
- 20 threads of Saffron (or pinch)
- 1 bunch of scallions, thinly sliced, green tops and the white bottoms separate
- 1 cup fresh or frozen English peas
- 1 boneless skinless chicken breast or two boneless skinless chicken thighs, medium dice
- 6 - 8 peeled and deveined shrimp
- 14 mussels and/or clams
- ¼ cup bay scallops
- Salt and fresh ground black pepper

### **Method:**

1. Place paella pan on large burner at medium-to-medium high heat, add 2 tablespoons olive oil, and swirl to coat the pan.
2. Add the red pepper, onion, scallion whites, garlic, chorizo, tomato paste, and sauté on medium heat for 5-10 minutes.
3. Add chicken and season with salt and pepper. Then toss with other ingredients and sauté for two more minutes.
4. Add the rice, toss well, and toast until the rice is translucent, about 3 minutes.
5. Add the stock and turn the heat to high.
6. Once the stock is boiling, add the clams and/or mussels and continue to boil for another 8-10 minutes, making sure not to stir the paella.
7. Scatter the mussels and shrimp on top of the paella and turn the heat down to medium.
8. Once the mussels are open and the shrimp is cooked, scatter the peas on top and check the bottom of the paella for a crust. This is called socarrat.
9. If the paella does not have a crust, simply turn up the heat and cook until it does. Once the crust is formed, garnish with the scallion tops and a drizzle of olive oil. It is best to let the paella sit for 5 minutes before serving, and is best served family style, right out of the pan.
10. Add the shrimp and the scallops and let cook covered for 5 to 7

# DENE

11. Heat oil in a large nonstick skillet over medium-high heat. Sprinkle shrimp with  $\frac{1}{4}$ -teaspoon salt and  $\frac{1}{8}$  teaspoon black pepper. Add shrimp to pan; sauté 4 minutes or until shrimp are done. Place shrimp in a medium bowl. Add chorizo to pan, and cook for 1 minute or until browned. Add chorizo to bowl.
12. Sprinkle chicken with  $\frac{1}{4}$ -teaspoon salt and remaining  $\frac{1}{8}$  teaspoon black pepper. Add chicken to pan, and cook for 2 minutes on each side or until browned. Add onion and garlic to pan; cook 2 minutes or until tender, stirring frequently. Stir in the tomato, capers, and saffron; cook 1 minute. Add remaining  $\frac{1}{4}$ -teaspoon salt, rice, wine, and broth to pan; bring to a boil. Cover, reduce heat, and simmer 25 minutes or until rice is tender.
13. Add shrimp mixture, peas,  $\frac{1}{4}$ -cup water, and mussels to pan. Cover and cook 8 minutes over medium heat or until mussels open; discard any unopened shells. Remove from heat, and stir in bell pepper and cilantro. Let stand 3 minutes.
14. In a large deep pan or skillet, heat 3 tbsp olive oil. Turn the heat to medium-high and add the chopped onions. Sauté the onions for 2 minutes then add the rice, and cook for 3 more minutes, stirring regularly. Now add the chopped garlic and the lobster cooking water. Stir in the saffron and it is soaking liquid, paprika, cayenne pepper, Aleppo pepper, and salt. Stir in the chopped tomatoes and green beans. Bring to a boil and let the liquid slightly reduce, then cover (with lid or tightly with foil) and cook on low heat for 20 minutes.
15. Uncover and spread the shrimp over the rice, pushing it into the rice slightly. Add a little water if needed. Cover and cook for another 10-15 minutes until the shrimp turns pink. Finally, add the cooked lobster chunks. When the lobster is warmed through, turn heat off. Garnish with parsley.