

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Paella Mixta

BY CHEF MARTY SLAVIN

(Serves 4) Ingredients

1 tsp. saffron
2 tsp. smoked paprika
2 medium chopped onions
2 chopped red bell peppers
2 chopped tomatoes
2 piquillo peppers
4 chopped garlic cloves
3 skinned and boned chicken thighs cut into 2" pieces and season with salt and pepper
12 large shrimp
12 mussels or clams
1 lbs. Spanish chorizo sausage cut into 1" pieces
8 tbsp. extra virgin olive oil
Salt and pepper
2 cups Bomba rice (Arborio rice can be used)
6 cups chicken broth or stock
Lemon wedges to serve

Directions

Add stock, paprika, and saffron to a pot and heat. In a separate 15" paella or non-stick pan, add 2 tbsp. olive oil and brown the chicken pieces and chorizo, about 5 minutes.

Remove the chicken and chorizo from the pan, then add the rest of the olive oil and cook the onions over medium heat until translucent. Add the bell peppers and cook for a few minutes, add the tomatoes and garlic and simmer for another 5 minutes, until it all has a sauce like appearance. Add salt and pepper to taste.

Pour in the rice and stir until the rice is covered with the tomato mixture (also known as sofrito). Add chicken and chorizo pieces. Slowly add all the broth to the paella. Stir the rice mixture until it is evenly distributed throughout the pan. Do not stir after this point.

Simmer for 10 minutes, then place the shrimp and shellfish into the mixture one by one, distributing evenly. Simmer for another 15 minutes, or until all the broth has been absorbed, adding extra liquid if needed.

Remove from heat, gently cover with foil and let sit for another 10 minutes. Garnish with piquillo pepper slices and lemon wedges.