Spanish Paella

Description

Spanish Paella is considered a national dish, popular in Spain and Cuba. This Paella recipe is made with short grained rice, fresh seafood, chorizo sausage and seasoned with saffron.

Summary

Yield: 10
Prep Time: 1 hour
Category: Seafood
Cuisine: Spanish

Ingredients

- 1 lb boneless chicken, skinned, cut into 1 inch cubes
- 1/2 lb chorizo sausage, cut into 1/2 inch pieces
- 1 lb boneless pork, cut into 1 inch cubes
- 6 cups chicken stock
- 1 cup tomato sauce (8 oz.)
- 1/4 cup extra virgin olive oil
- 2 brown onions, diced
- 3 carrots, peeled and diced
- 1 green bell pepper, seeded, cut into 1/2 inch pieces
- 3 red bell peppers, seeded, cut into 1/2 inch pieces
- 3 cups short-grained rice
- 1 cup green peas
- 12 mussels, in shells
- 12 clams, in shells
- 12 large shrimp, in shells with tails and heads
- 3 cloves garlic, minced
- 4 lemons
- 1 tbsp saffron threads
- sea salt to taste

Instructions

Add the chicken stock, tomato sauce, saffron and salt to a large saucepan and bring to a simmer over medium heat.

In a paella pan (you can substitute a large skillet or frying pan), heat the olive oil and sauté the chicken, pork and chorizo sausage over medium-high heat until well browned, about 3 to 5 minutes. Add the onions, diced green and red bell peppers, carrots and garlic. Sauté for 2 more minutes. Add the rice and stir to coat lightly with the rest of the ingredients.

Add the chicken stock mixture from the sauce pan to the paella pan and stir well. Taste and adjust the seasoning if necessary (sea salt and saffron). Bring to a simmer and cook for 8 minutes.

Add the peas, mussels, clams and shrimp to the paella pan. Add additional chicken stock if more liquid is needed. Continue to simmer until the clams and mussels have opened, about 5 more minutes. Discard any clams or mussels that don't open.

Remove from the heat and squeeze the juice from 2 lemons over the top. Let sit for 5 minutes. Garnish with the remaining 2 lemons, cut into wedges.

Notes

If you're interested in finding a paella pan, try La Paella . For this dish that serves around 10, a 20 inch paella pan is about the right size.