

## Spanish Paella

### **Sofrito (Flavorful Sauce/Seasoning for Paella)**

¼ cup diced Onion per person  
1 clove of Garlic, per person  
½ Tomato per person  
½ cup Bell Pepper per person  
Cumin, Smoked Paprika, Bay Leaf to taste

### **The Rice**

½ cup Bomba or Medium Grain Rice per person  
1 cup Chicken Stock per person  
White Wine or Sherry  
5 Threads of Saffron per person  
¼ cup Olive Oil to cover bottom of pan  
1 piece of Chicken Thigh per person  
4 pieces of Chorizo per person  
2 Shrimp per person  
3 Mussels per person  
1/2 cup Green Beans, peas, per person

1. Prep vegetables-cut beans in thirds, dice onion, chop garlic, Slice peppers.
2. Cut chorizo, chicken, peel shrimp\*, clean mussels. (Save shrimp shells to put into stock in the next step).
3. Heat stock in a separate pan, add shrimp shells. Heat until boiling, add mussels, cover, and cook for 7 minutes. Remove mussels. Add saffron. Let steep.
4. Pre heat paella pan on medium heat, add oil.
5. Add sofrito ingredients. Add onion, cook until translucent, then add garlic, tomatoes, peppers, spices. Cook until the sofrito is dry. Remove from pan.
6. Add chicken to brown, remove from pan
7. Add chorizo, cook until done. Remove from Pan.
8. Saute' shrimp until opaque, 3-5 minutes.
9. Add rice, stirring until coated with oil, salt and pepper, add sofrito, beans, stir.
10. Add wine, strain stock, and add.
11. Bring to a boil, while stirring, scraping bottom of pan. Add peas.
12. Adjust heat to simmer, you don't have to stir after this.\*
13. Simmer until rice is done, add shrimp, chicken, chorizo, mussels and stir.
14. Arrange mussels, shrimp on top in a circle. Let set. Serve in 5-10 minutes.

\*Not stirring creates what is known as Socarrat. It is the crispy bottom rice, the signature of traditional paella.