

Paella Valencian Style

Prep Time: 30 mins

Cook Time: 60 mins

Serves: 8

Ingredients

- ^{2 to 3} ~~2~~ pounds bone-in, skin on chicken thighs chopped into small pieces
- 5 - 6 chorizo sausages
- 1 small, sweet yellow onion
- 4 cloves garlic
- 1 large (or 2 small) heirloom tomatoes
- Approx 5 oz green beans/asparagus
- Mild pepper (15 padron peppers or 1 large red or green bell pepper)
- 2 ¼ cups Bomba rice (option: Arborio rice)
- 32 oz chicken broth/stock
- 15-20 saffron threads
- 4 tablespoons olive oil
- Paprika
- Salt
- 1 lemon

Instructions

1. Put chicken broth in a small sauce pot on low heat with saffron while preparing other ingredients
2. Dice onion, garlic, tomatoes, green beans/asparagus, and pepper. Place into separate bowls.
3. Pre-heat paella pan on medium heat. Add olive oil.
4. Cut chorizo sausages into small pieces.
5. Cut chicken into small pieces and sprinkle with salt.
6. Once the paella pan is heated, place chicken in pan, skin down, and sear for about 3 minutes.
7. Flip the chicken over in the pan, then sprinkle paprika on each piece of chicken (to taste). Sear for 2-3 minutes. Do not fully cook the chicken (it will get fully cooked with the rice). Just get it quickly browned on both sides.
8. Place the chicken, in stacks, on the outside edge of the pan, then add the onion, green beans/asparagus, and peppers. Cook for about 5 minutes.
9. Add the tomatoes, garlic, and chorizo sausage. Cook for 2 minutes.
10. Reduce the heat slightly to medium-low.

11. Spread the chicken and other ingredients evenly throughout the pan.
12. Add the saffron-infused chicken broth.
13. Pour in the Bomba rice evenly throughout the pan.
14. Use a spoon to ensure all of the rice is submerged in the broth (grains of rice will often stay on top of chicken and other ingredients above the broth line and not cook properly).
15. Cook until rice has absorbed the liquid, about 20-35 minutes depending upon the intensity of the heat. Check every few minutes but do not stir.
16. When cooked, remove pan from heat and let it set for 5 minutes.
17. Cut up a lemon into slices. Squeeze lemon juice on to the paella to taste and then serve.

Equipment

Large paella pan (approximately 15 inches in diameter)
Chef's knife
Spatula
Tongs
Wooden spoon