DEAN ED MUNN SANCHEZ'S

PAELLA

12 INCH PAELLA PAN OR LARGE CAST IRON SKILLET
SERVES 6-8

INGREDIENTS

SOFRITO
1 MEDIUM ONION
1 BELL PEPPER ANY COLOR
3-4 CLOVES OF GARLIC
2-3 MEDIUM TOMATOES (OR 8OZ CAN OF TOMATOES)
PURE OLIVE OIL (EXTRA VIRGIN WILL WORK BUT THE SMOKE
POINT IS A BIT LOW - CARBONELL IS A GOOD SPANISH BRAND
OF PURE OLIVE OIL
8OZ SPANISH CHORIZO OR YOUR FAVORITE SMOKEY SAUSAGE

BROTH
4 1/2 CUPS SALT FREE CHICKEN STOCK
1/2 CUP BRANDY
4 MEDIUM BAY LEAVES
A PINCH (ABOUT A TEASPOON) OF SPANISH SAFFRON
1 TEASPOON SPANISH SMOKED PAPRIKA (PIMENTON)

TAJADAS
4-6 CHICKEN THIGHS
12-16OZ MEDIUM TO LARGE SHRIMP - YOUR PREFERENCE OF
PEELED, UNPEELED, HEADS AND TAILS ON OR OFF
12OZ PEAS

RICE
2 2/3 CUPS BOMBA RICE (OR SPANISH PAELLA RICE OR OTHER
SHORT GRAIN RICE)

2-3 LEMONS (OPTIONAL GARNISH)

Find the spices and rice at World Market, Whole Foods,
Amazon, or www.tienda.com.

VEGETARIAN OPTION: Instead of chorizo, substitute anything
that adds extra umami flavor like almond paste, mushrooms,
or anchovies. Instead of chicken and shrimp, try fava beans, a
mushroom mix including portobello, and peas. Replace the
chicken broth with vegetable stock. Green beans are a
traditional paella ingredient and in Spain you often have
artichokes or trigueros (asparagus).
PREP AHEAD

DIRECTIONS

SOFRITO
Finely dice all of the ingredients. Heat olive oil in paella pan on medium heat and add the onions and chorizo. Let them sauté for a couple minutes until the chorizo browns a bit and then add the peppers and garlic. Let that sauté until the garlic begins to brown and add the tomatoes and cook for 2-4 minutes. The goal is to let all of the flavors of the sofrito concentrate.

BROTH
Bring all ingredients to a boil and let simmer very slowly for at least 20 minutes. Have some extra liquid available to bring the total back up to five cups when you add this to the rice.

TAJADAS
Cut the chicken thighs in half and brown both sides. Prepare your shrimp by peeling and removing the heads and tails (optional).

NOTES