

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 portobellos, 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 saute for a couple minutes until the chorizo browns a bit and then add the peppers and garlic. Let that saute 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

