
CONNAISSÉUR

Paella with Chicken, Seafood, and Sausage



This is the most popular paella in North America...but in the homeland of paella, Valencia Spain, they don't believe in mixing fish and meat. Some say it is because they think that every ingredient should shine on its own while some believe it is just a matter of working with the available ingredients. Nonetheless this mixed paella is a very tasty dish, albeit a much more ambitious undertaking for the cook! The recipe below can be taken as a blank canvas, so be sure to work with what you can get: lobster can be used instead of shrimp, mussels could be added to the mix, beans and / or asparagus instead of peas - it's up to you!

This recipe can be done indoors on the stove top or outdoors on a grill.

A couple of tips:

1. Bomba rice can be difficult to find but well worth it. For paella to be authentic it must have a socarrat, which is a thin layer of rice at the bottom of the pan that becomes brown and crusty! The bomba absorbs more liquid than other short grained rice, such as Arborio. With bomba rice it seems to be easier to achieve this crust without burning it.

2. Pan sizes can vary depending on the group you are serving. To cook the paella properly you need even heat on the complete bottom surface. If necessary use two burners or a grill to achieve this – or an outdoor paella gas burner.

Serves 8

ingredients

GROUP A

9 cups Chicken broth, canned or homemade
1 jar (2 cups) *Sun Dried Tomato Sauce*
2 Tbsp *Spanish Spice Blend*
To taste Salt, preferably fleur de sel

To taste	Pepper, freshly ground
GROUP B	
4 Tbsp	<i>Roasted Garlic Olive Oil</i>
12-16	Shrimp, extra-large, left in their shells
6	Chicken legs*
3 Tbsp	<i>Spanish Spice Blend</i>
To taste	Salt, preferably fleur de sel
To taste	Pepper, freshly ground
1/4 pound	Pork loin, boneless, cut in 1/2 inch cubes
1/2 pound	Monkfish, or other white firm fleshed fish, skin removed, cut in 1 inch pieces
1/4 pound	Chorizo sausage, preferably hot, cut in 1/4 inch pieces
2 Tbsp	<i>Roasted Garlic Olive Oil</i>
1 cup	Spanish onion, diced
1 cup	Red bell pepper, diced
3 cups	Bomba or arborio short grain rice
1/2 cup	Peas, fresh, out of their pods
1 whole	Lemon, cut in wedges

instructions

Preheat oven to 400 F for gas oven, 450 F for electric oven

1. Place the ingredients in Group A into a large saucepan. Cover and place on a burner, on high heat until the mixture comes to a boil. Reduce the heat to low, leave the cover on until ready to use.
2. Heat the Roasted Garlic Olive Oil in a paella pan measuring 34-38 cm, or in a swallow casserole of a similar size. It is important to keep the heat on the bottom of the pan even. So if necessary use 2 burners, a grill or an outdoor gas paella cooker.
3. Briefly sauté the shrimp over high heat and remove to a platter (they should not be fully cooked.)
4. Dredge the chicken pieces through the Spanish Spice Blend. Sauté the chicken over high heat until it is brown (it should not be fully cooked) about 5 minutes, turning once at the half way point. Remove the chicken from the pan to a platter.
5. Add the pork, monkfish, and chorizo. Cook 2-4 minutes, turning once and remove to a platter.
6. Add the remaining 2 Tbsp of Roasted Garlic Olive Oil, and mix in the onion and red pepper. Sauté until they are slightly softened.
7. Stir in the rice and coat with the drippings in the pan. Pour in the broth and bring to a boil. Season to taste with additional salt, pepper and Spanish Spice Blend. Continue to boil for 3-5 minutes, stirring occasionally.
8. Add the reserved monkfish, chorizo, pork and peas and boil for 2 minutes more, until the rice is no longer soupy but enough liquid remains to continue cooking the rice

9. Arrange the chicken and shrimp over the rice and transfer to the oven. Cook uncovered for 10-12 minutes in a gas oven and 15-20 minutes in an electric oven, or until the rice is almost al dente. Remove to a warm spot. Cover with foil and let stand for 5-10 minutes, until the rice is cooked to taste.

10. Serving: Before serving taste the rice and add seasoning if necessary. Garnish with lemon wedges and present the paella in its pan.

**Chicken legs – I like to purchase them split (thighs and drumsticks). Most stores offer both skin on, and skinned. Certainly the skinned is healthier but if you leave the skin on during the cooking process the chicken is much more moist. If desired the consumer can remove the skin before eating.*