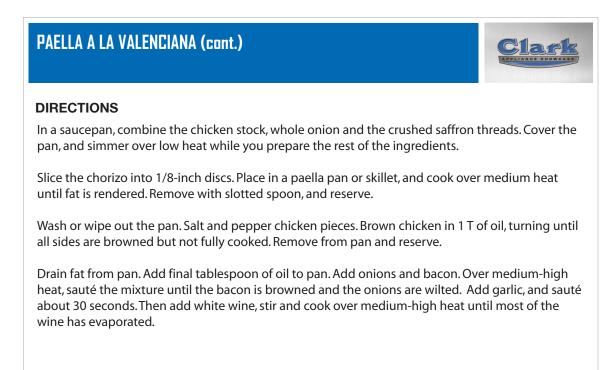
PAELLA A LA VALENCIANA



INGREDIENTS 3 cups chicken stock 1/2 bay leaf ¹/₂ large onion -- peeled ¹/₂ lemon (juice of) handful of frozen peas ¹/₄ teaspoon saffron threads 1 1/2 pounds chicken thighs boneless and skinless salt and pepper -- to taste Serving Size: 12 1 pound chorizo sausage 1 1/2 tablespoons olive oil 1/2 medium onion -- peeled and coarsely chopped 2 ounces bacon -- coarsely chopped ¹/₂ tablespoon minced garlic ¹/₂ cup dry white wine (optional) ¹/₂ tablespoon paprika ¹/₂ cup chopped tomatoes 1/2 tablespoon chopped fresh Italian parsley 1¹/₂ cups short-grain rice 1 each loaf French bread -- sliced 1/2" thick on a bias cut CARD 1 OF 3



CARD 2 OF 3

PAELLA A LA VALENCIANA (cont.)



DIRECTIONS (cont.)

Remove pan from heat. Add paprika and tomato and parsley, and stir well. Return pan to heat, and cook until mixture thickens. Add rice, and stir until rice is coated with tomato mixture.

Remove whole onion from chicken stock. Add chicken stock and saffron to rice mixture. Raise heat to high; stir and add chicken pieces, chorizo, bay leaf and lemon juice. Gently stir ingredients.

Cover and cook over low heat until the rice has absorbed the liquid and the clam shells have opened, about 25-30 minutes.

Five minutes before the end of cooking time, sprinkle top of paella with peas. Cover and continue cooking. Slice the french bread and serve with the paella.

CARD 3 OF 3