

PAELLA A LA VALENCIANA



INGREDIENTS

3 cups chicken stock	½ bay leaf
½ large onion -- peeled	½ lemon (juice of)
¼ teaspoon saffron threads	handful of frozen peas
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	
½ medium onion -- peeled and coarsely chopped	
2 ounces bacon -- coarsely chopped	
½ tablespoon minced garlic	
½ cup dry white wine (optional)	
½ tablespoon paprika	
½ cup chopped tomatoes	
½ tablespoon chopped fresh Italian parsley	
1 ½ cups short-grain rice	
1 each loaf French bread -- sliced 1/2" thick on a bias cut	

CARD 1 OF 3

PAELLA A LA VALENCIANA (cont.)



DIRECTIONS

In a saucepan, combine the chicken stock, whole onion and the crushed saffron threads. Cover the pan, and simmer over low heat while you prepare the rest of the ingredients.

Slice the chorizo into 1/8-inch discs. Place in a paella pan or skillet, and cook over medium heat until fat is rendered. Remove with slotted spoon, and reserve.

Wash or wipe out the pan. Salt and pepper chicken pieces. Brown chicken in 1 T of oil, turning until all sides are browned but not fully cooked. Remove from pan and reserve.

Drain fat from pan. Add final tablespoon of oil to pan. Add onions and bacon. Over medium-high heat, sauté the mixture until the bacon is browned and the onions are wilted. Add garlic, and sauté about 30 seconds. Then add white wine, stir and cook over medium-high heat until most of the wine has evaporated.

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.