

Paella (6-8 servings)

Ingredients

- Olive oil
- Salt and pepper
- ~300 g medium shrimp, peeled
- ~300 g medium scallops
- 8 medium bone-in, skinless, chicken thighs – halved crosswise
- ~500 g chorizo, cut on bias in 1 cm slices
- 2 red peppers, cored and cut into strips
- ~200 g of snow peas, halved lengthwise
- 1 medium onion, grated
- Small bulb of garlic, rasped
- 400 ml can crushed tomatoes (or equivalent in grated tomatoes)
- 2-3 tbsps tomato paste
- 2 tsps smoked paprika
- 3 cups Uncle Ben's rice
- 1 cup white wine
- Healthy pinch of saffron, steeped in 1 cup hot chicken stock
- 4 cups of hot chicken stock
- 1 cup chopped parlsey

Method

1. Combine shrimp with salt, pepper and a tsp of olive oil. Sauté in a tbsp olive oil in a large flat pan (fry pan, braizer, etc.) over medium heat until just cooked. Remove to a bowl.
2. Combine scallops with salt, pepper and a tsp of olive oil. Sauté in the same pan over medium heat until just cooked. Remove to the shrimp bowl.
3. Add ~1 tbsp olive oil to pan and red pepper strips, seasoned with salt and pepper. Cook strips for 20 to 25 minutes, stirring occasionally, until soft. Remove to a bowl (can remove skins).
4. Add another tbsp olive oil and chicken pieces, seasoned with salt and pepper. Brown on both sides, ~10 minutes (the chicken will cook further with the rice). Remove to a bowl.
5. Add sliced chorizo to pan and cook to render fat (5 or so minutes). Remove to bowl with chicken.
6. Pour fat from pan, leaving ~1 tbsp. Add grated onion, season with salt and pepper, and stir fry for ~5 minutes to soften. Stir in grated garlic and heat through. Stir in tomatoes, tomato paste and smoked paprika and cook for ~10 minutes to a dark red paste consistency – this is a sofrito. *You can pause the cooking at this point.*
7. Reheat sofrito over medium low heat and stir in rice. Stir in wine and bring to a boil. Add saffron stock and chicken stock and stir well. Taste liquid and add salt if required. Add chicken and chorizo and distribute around pan. Bring to a boil and simmer for ~15 minutes, covered.

8. Remove lid and check rice and liquid level. Rice should be almost cooked and there should be some liquid left in the pan. Stir well to redistribute seasonings and adjust liquid level if required (cook a bit longer or add stock or water).
9. Arrange snow pea pieces, shrimp, scallops and red pepper slices on top of the rice. Cover pan and cook for ~5 minutes to absorb liquid, to reheat shrimp, scallops and red pepper and to cook snow peas.
10. There should be little or no liquid left in the pan. To create crust on bottom of the pan (socarrat), heat covered pan over medium high heat for ~5 minutes, rotating 180° after a couple of minutes. Be careful not to burn the rice.
11. Allow covered pan to rest off-heat for ~5 minutes. Remove lid, sprinkle with parsley and serve.

Notes

- The Uncle Ben's rice keeps its consistency, even if cooked longer.
- You could adjust the ingredients (meats and vegetables) to what you want – e.g. substitute mussels, chick peas, green beans, regular peas etc. If using mussels in the shell, they can be added at step 9, and should open during the reheating.