

## **Spanish Seafood Paella (Serves 2)**

This version stays true to a traditional Valencian-style technique while incorporating seafood, chicken, and chorizo for a rich, smoky flavor

### **Ingredients**

#### **Protein**

- 1 boneless, skinless chicken thigh, cut into bite-sized pieces
- 3 oz (85 g) Spanish chorizo, sliced
- 8 large shrimp, peeled (tails on if desired)
- 8 mussels or clams , cleaned and debearded
- 4 oz (115 g) calamari rings (optional, but authentic)

#### **Rice**

- $\frac{3}{4}$  cup Bomba rice (or Arborio if unavailable)
- $2\frac{1}{4}$  cups hot chicken or seafood stock
- Pinch of saffron threads
- $\frac{1}{2}$  tsp smoked paprika
- Salt and freshly ground black pepper

#### **Vegetables**

- 2 tbsp olive oil
- $\frac{1}{2}$  small onion, finely diced
- 3 cloves garlic, minced
- $\frac{1}{2}$  red bell pepper, diced
- 1 medium tomato, grated (or  $\frac{1}{3}$  cup crushed tomatoes)

#### **To Finish**

- 1 lemon, cut into wedges
- 2 tbsp chopped fresh parsley

## **Instructions**

### **1. Infuse the stock**

Heat the stock until hot. Add the saffron and let steep while you prepare everything else.

### **2. Brown the meat**

Heat olive oil in a 10–12 inch paella pan or wide skillet over medium-high heat.

Cook the chicken for about 5–6 minutes until golden.

Add the chorizo and cook another 2 minutes until it releases its flavorful oil.

Remove both to a plate.

### **3. Build the sofrito**

In the same pan, cook the onion and pepper for 4–5 minutes

Add garlic for 30 seconds

Stir in the grated tomato and smoked paprika

Cook until the tomato has thickened and most of the liquid has evaporated (about 5 minutes)

### **4. Add the rice**

Stir the rice into the tomato mixture for about 1 minute, coating every grain

### **5. Add stock**

Pour in the hot saffron stock

Return the chicken and chorizo to the pan

Shake the pan gently to distribute everything evenly

**Do not stir again** once the stock is evenly distributed

### **6. Add the seafood**

After about **10 minutes**:

- Nestle in the shrimp
- Add the calamari
- Place the mussels hinge-side down

Cook another 8–10 minutes, until:

- Rice is tender
- Shrimp are pink
- Mussels have opened (discard any that remain closed)

## **7. Create the socarrat**

Increase the heat for the final 60–90 seconds until you hear a gentle crackling. This creates the prized crispy rice crust on the bottom

Remove from the heat

Cover loosely with a clean tea towel for 5 minutes

## **8. Serve**

Sprinkle with fresh parsley and serve with lemon wedges

## **Chef's Tips**

- Bomba rice gives the most authentic texture because it absorbs lots of stock without becoming mushy
- Resist stirring after the stock is added—this helps create the classic paella texture
- Spanish chorizo (cured) is traditional for this variation. Avoid Mexican raw chorizo
- Pair with a crisp Spanish Albariño or Sauvignon Blanc, and some crusty bread.

This recipe makes a generous dinner for 2 people, with enough seafood and meat to feel like a special restaurant-style paella.