

Chicken and Chorizo Paella

The best traditional paellas feature a thin layer of rice cooked so that it forms a golden, caramelized crust on the bottom called a socarrat. This flavourful version takes a bit of effort and time, but it's worth it!

Yield: 4 servings

INGREDIENTS:

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| 2 tbsp olive oil, divided | 3 cloves garlic, chopped |
| 4 bone-in chicken thighs, skin removed | 1/4 cup crushed tomatoes |
| Salt and freshly ground black pepper (to taste) | 1 cup bomba or arborio rice |
| 1/2 cup thinly sliced dry cured chorizo sausage | 3 cups chicken broth |
| 1 small red pepper, thickly sliced | 1/2 tsp each saffron and paprika |
| 1 onion, chopped | Chopped fresh parsley (approx.) |

Suggested Accompaniments: Tossed mixed greens

METHOD:

Heat half the oil in a 12-inch paella or shallow skillet over medium-high. Season chicken with salt and pepper. In separate batches, cook chicken, chorizo and red pepper, removing each item to a plate once browned.

Meanwhile, heat chicken broth in a saucepan just until steaming. Remove from heat; add saffron and paprika; steep for at least 5 minutes.

Reduce heat to medium. Add remaining oil, onion and garlic; sauté until golden. Add tomatoes and cook, stirring often, for 1 minute or until thick. Stir in rice until coated. Spread evenly in bottom of skillet. Top with chicken and chorizo. Pour infused broth over skillet. Reduce heat to medium-low; simmer, uncovered and stirring occasionally, for 30 to 35 minutes or until almost all fluid is absorbed.

Arrange red pepper over rice. Cover and increase heat to medium. Cook, checking often by lifting edge of rice with a thin spatula, for 8 to 10 minutes or until bottom has formed a golden crust. Fluff top layer of rice with a fork. Garnish with parsley and serve out of skillet, scraping bottom well for each portion.

TIP: Add 8 to 12 large, deveined raw shrimp along with the red pepper before covering the skillet for the 8 to 10 minutes of cooking (they will steam cook while the bottom of the rice is browning).



PAIR WITH: Limited Edition Milagro Red Wine



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