



## **Paella** (4-6 servings)

*Many recipes call for a quartered chicken but I prefer boneless, skinless chicken thighs. The thighs cook quicker and better absorb the flavors in the paella. You can use either clams or mussels, whichever is more readily available. Lobster tail is also optional.*

### **Ingredients**

- 6 boneless, skinless chicken thighs
- One pound chorizo
- One small yellow onion, diced
- 3-4 cloves garlic, minced
- 4-5 cups chicken stock
- 2 ½ cups Arborio (risotto) rice
- One 15-ounce can diced tomatoes (San Marzano is preferable)
- One dozen clams or mussels
- One dozen medium-size uncooked shrimp, peeled and deveined
- One cup frozen peas
- One lemon, sliced
- One pinch of saffron threads (about ½ teaspoon)
- Olive/grapeseed oil, kosher salt, paprika

**Season chicken:** In a small bowl, combine 3 tablespoons paprika, 2 tablespoons kosher salt and 1 teaspoon ground pepper. Rub mixture onto chicken thighs and set aside at room temperature.

**Cook chorizo:** Heat one tablespoon oil in the paella pan and add chorizo (should be out of the casing) and cook until browned slightly, about 8 minutes. Use a wooden spoon to break into small pieces. Remove with a slotted spoon and set aside.

**Cook chicken:** Heat chorizo fat in the pan over medium heat and add chicken thighs. Cook for 3 minutes on each side. Remove from pan.

**Start rice:** Reduce heat to medium low and add onions and garlic. Saute until softened (not browned), about 3 minutes. Pour in rice, mix with aromatics and toast rice slightly, about 2-3 minutes. Pour in one cup of chicken stock, reduce heat to low and stir occasionally until liquid is nearly absorbed, about 7-8 minutes. Add one more cup of chicken stock and repeat until liquid is nearly absorbed. Sprinkle with salt.

**Prepare lobster** (optional): With a sharp pair of scissors, cut the underbody of the lobster (soft side) and break apart slightly. This will enable the lobster meat to cook more quickly.

**Build paella:** Pour in diced tomatoes with juices into the pan. Add cooked chicken thighs and chorizo. Tuck mussels/clams around the perimeter of the pan underneath the rice and place shrimp underneath the mixture to cook. Add lobster tails. Sprinkle entire mixture with saffron threads. Pour in one more cup of stock and simmer.

**Finish paella:** Continue to simmer mixture over medium low heat and add more stock when necessary, about 12-15 minutes. The paella is nearly done when the rice is al dente, shrimp is pink and opaque, mussels/clam are slightly open and lobster meat is firm and white.

**Prepare dish for serving:** When all ingredients are cooked, add in frozen peas and stir into mixture. Taste once more for salt. Remove from heat and garnish with sliced lemons. Allow to cool slightly and serve paella straight from the pan.