

MEAT PAELLA

INGREDIENTS (FOR 12 PPL)

- 4 tbsp - extra virgin olive oil
- 1 garlic head. Separate into cloves
- 3 Anaheim peppers cut into ¼-inch pieces, seeds removed
- Salt and pepper to taste
- 1 lb. chicken breast fillets cut into 2-inch pieces
- ½ lb. pork shoulder cut into 2-inch pieces
- ½ lb. chorizo cut into ½ -inch pieces (optional)
- ¼ lb. green beans cut in half
- ½ tsp - sweet (mild) Spanish paprika
- 3 ripe tomatoes diced or grated
- 5 saffron threads per person crushed with mortar and pestle
- 4L - chicken broth
- 1½ kg - paella rice
- 1 rosemary branch
- 1 lemon wedge per person for garnish
- 1 roasted red pepper cut in strips for garnish
- 12-18 asparagus spears for garnish



PREPARATION

- Heat paella pan or “paellera” over medium heat and add olive oil.
- Once the oil is hot but not smoking, add the garlic cloves, skin on to avoid burning. Stir for 3 min.
- Add chicken and pork shoulder to pan. Salt to taste and sear for 5 min stirring occasionally until brown. Set aside.
- Make the sofrito:
 - o Add diced peppers. Salt to taste. Stir for about 8 minutes until peppers begins to brown
 - o Add the green beans. Stir for about 4 minutes.
 - o Add chicken and pork shoulder back to the pan.
 - o Add the chorizo if you are using it.
 - o Add sweet Spanish paprika if you didn’t use chorizo. Salt and pepper to taste.
 - o Stir in the tomatoes and let cook for 5 minutes
- Next, add the broth and saffron threads. Bring to a boil then lower heat to medium-high.
- Sprinkle the rice evenly in the pan drawing a “cross” on the pan with the rice. Stir it a little to make sure it’s evenly distributed and submerged in the liquid, but then don’t touch it again. You don’t want to activate the starches and make the mixture creamy like a risotto. You want the grains to cook separately from each other.
- Add the asparagus spears and the rosemary branch.
- Rice typically cooks for 20 minutes. Keep heat to medium-high for 10 minutes and then lower to medium heat for the last 10 minutes. During this time the rice should be caramelizing on the bottom of the pan or creating what is called the “socarrat”. When all the broth has been absorbed it will make a faint crackling sound and smell toasty sweet but not burnt.
- Set aside to rest for 5-10 minutes. Garnish with lemon wedges and the roasted peppers.
- Serve and enjoy! :)