



TINGLY SICHUAN PEPPER SHRIMP AND CHORIZO PAELLA

INGREDIENTS

- 50Hertz Red Sichuan pepper oil to taste
- 2 tbsp olive oil
- 1 tsp smoked paprika (mild or hot doesn't matter)
- 1g saffron threads (approx 1 tsp)
- ½ tsp turmeric
- 1 tsp red chili flakes (½ tsp if you want less heat)
- 1 tsp salt (¾ tsp if using fine Himalayan pink salt)
- 1 handful fresh parsley chopped
- 1 large yellow onion finely chopped
- 6-8 cloves garlic finely chopped
- 2 tbsp tomato paste
- 3.5 cups chicken stock
- 1.5 cups Bomba or Arborio Paella rice
- 8 ounces coarsely sliced Spanish chorizo (dried and cured)
- 10 ounces shell-on raw shrimp (1lb if there is space in your pan/or if de-shelled)



Notes:
Enjoyed best
when shared.

INSTRUCTIONS

1. Heat oil in a paella pan over medium heat. When oil is hot and slippery, add onion and saute for ~5 mins until softened (make sure it doesn't char). Add the garlic and saute for 30 seconds.
2. Stir in tomato paste until completely mixed into onion-garlic mixture
3. Combine salt, paprika, chili flakes, turmeric, and saffron before evenly sprinkling spice mix in. Stir to incorporate.
4. Pour the rice in and fry until the rice is completely coated with the "tomatoey spice mix".
5. Once completely mixed, stir in 3 cups of chicken stock (reserve remaining 0.5 cups for step 8 if needed). Bring to a simmer.
6. Reduce to low heat and simmer for 8-10 minutes.
7. Add in the sliced chorizo and cook for ~5 more minutes.
8. Arrange the shrimp on top so that it is covered by the liquid. (If most of the liquid has evaporated, feel free to add the remaining 0.5 cup chicken stock a little bit at a time.) Cook for 5-10 more minutes or until liquid has evaporated.
9. Sprinkle parsley on top and drizzle some red Sichuan pepper oil over to give your paella a floral and fresh tingly punch. (If you are unsure of how much to drizzle, start with a couple of drops in each spoonful to test it out)