



# CHICKEN, SHRIMP & CHORIZO PAELLA

 1.5 hours

Meal Difficulty

 Serves 6 - 8



## COOKING DIRECTIONS

- 1 In a small bowl, combine white wine and saffron and allow to steep at room temperature.
- 2 Preheat the oven to 375°F.
- 3 Heat 1 teaspoon oil in No. 14 Skillet over medium-high heat. Add scallions and cook until softened and lightly charred, about 3 minutes. Remove from the skillet and reserve.
- 4 Reduce heat to medium. Add chorizo slices to skillet and cook until fat renders and edges brown, 5-7 minutes. Remove from skillet and reserve.
- 5 Add 1 teaspoon oil to the fat in the pan. Season chicken pieces with 1 teaspoon salt and 1/2 teaspoon freshly ground black pepper. Add to skillet and sear over medium heat until brown on all sides, about 3-4 minutes. Remove and reserve.
- 6 Add remaining teaspoon oil to the pan and reduce heat to medium-low. Stir in onion, red pepper, garlic, serrano pepper, tomato and paprika and cook until sofrito is soft and jammy, about 8-10 minutes.
- 7 Increase heat to medium and add rice. Stir to combine and cook until slightly toasted, about 1-2 minutes. Pour in wine-saffron mixture and reduce for 1 minute, stirring to deglaze the pan. Pour in chicken broth, stir just once, and bring to a simmer. Return reserved chorizo and chicken to the pan and return to a simmer; taste broth and adjust seasoning if necessary. Transfer immediately to the preheated oven and bake uncovered until rice is tender and liquid is almost completely absorbed, about 20-25 minutes.
- 8 Carefully return paella to the stovetop over medium-high heat. Gently nestle raw shrimp across the top. Cook undisturbed until shrimp are just cooked through and rice develops the crispy socarrat on the bottom, about 5-7 minutes longer. Garnish with additional minced or sliced serrano pepper and reserve charred scallions. Serve with Paprika Aioli

## INGREDIENTS

### PAELLA

- 1/4 c white wine
- 1/2 tsp saffron
- 1 tbsp olive oil, divided
- 8 scallions, white and light green parts sliced into 3-inch pieces
- 6 oz smoked chorizo, thinly sliced
- 2 lbs boneless skinless chicken thighs, cut into 2-inch pieces
- 2 tsp coarse kosher salt, divided, more to taste
- 1/2 tsp freshly ground black pepper
- 2 c finely chopped onion
- 1 c finely diced red bell pepper
- 3 tbsp thinly sliced garlic
- 1 tbsp minced serrano, plus more for garnish
- 1/2 c minced tomato
- 1 tsp smoked paprika
- 1 1/2 c paella rice (AKA "Bomba" rice)
- 3 1/2 c chicken broth
- 12 oz medium shrimp (31/35 ct), peeled and deveined

### PAPRIKA AIOLI

- 1/3 c mayonnaise
- 1/4 tsp minced garlic
- 1/4 tsp smoked paprika
- 1/2 tsp lemon juice
- 1/4 tsp coarse kosher salt