

Simple Paella

Category: Spanish

Servings: 2

Rating: 9

Source: Ian Smith

Description:

This is a great Paella and easy to make. Great with a good Rioja.

(Remove from web site).

Ingredients:

oregano	3/4 teaspoon
Sea salt	to taste
paprika	1 teaspoon
pepper	to taste
chicken	2 bone in, skin on thighs
shrimp	1/2 pound, peeled and cleaned
scallops	4 large sea scallops, cut in half (optional)
garlic	2-3 large cloves in all, minced
shallot	1 cup, chopped, in all
parsley	1 tablespoon, chopped
olive oil	6 tablespoons in all
white wine	1/4 cup
chicken broth	2 cups, heated
saffron	large pinch
bacon	2 thick slices, minced
andouille sausage	1/2 pound, peeled and sliced, or optionally chorizo
red bell pepper	1/2 chopped coarsely
yellow bell pepper	1/2 chopped coarsely
rice	3/4 cup, long grain
artichoke	2-3 small tinned hearts, drained and cut into bite size pieces
peas	1/4 cup frozen, thawed in the microwave
clams	1/3 pound, scrubbed
mussels	1/3 pound, scrubbed

Instructions:

Mix the oregano and paprika with some sea salt and pepper and rub the chicken thighs well. Cover and refrigerate for at least an hour. Marinate the shrimp and scallops (if you're including them) in 1 clove of minced garlic, half the chopped shallot, parsley, and a 1/4 cup each of olive oil and wine.

Let sit for 45 minutes or so.

Bring the chicken stock to a boil and add the saffron. Turn down the heat and keep warm.

Sauté the bacon until all of the fat is rendered and then remove the bacon with a slotted spoon. Add a tablespoon of olive oil and sauté the chicken, skin side down first until it is browned on all sides. Remove the chicken and drain the oil from the pan, wiping away any blackened bits with a paper towel, if necessary.

Add two 2 tablespoons of olive oil and sauté the sausage and the remaining garlic and shallot, stirring frequently until browned and crisp. After you add the sausage, but before it crisps, add the bell peppers. Continue to cook until the sausage and chicken are browned and crisp. Add the rice, stirring it until it is glazed and transparent. Season with pepper and then add the stock and reserved chicken to the rice. Cover and simmer for 30 minutes, or until the rice has absorbed the liquid.

Remove the shrimp and scallops from their marinade and add them, the reserved bacon, the artichoke hearts, and peas to the Paella and stir to mix in. Add the clams and mussels, cover, and leave on medium heat for 15 minutes, or until the shell fish have opened. Discard any unopened shells.

Serve on warm plates with lime wedges.