

Mi Paella (2 person)

½ lb of chicken wings
¼ lb shrimp with shells on
¼ lb clams scrubbed and purged
1 chunk spanish chorizo diced
¼ cup of white wine (not supplied)

2 T Olive oil
1 lg clove of garlic chopped
1 thumb chunk of ginger chopped
1 spanish onion minced
1 Anaheim pepper minced
1 T sliced spanish olives
1 T tomato paste
¼ cup English peas
2 t smoked paprika
1 Cup jasmine rice
1 pt chicken broth
1 lime cut in wedges
4 sprigs cilantro
Bay Leaf
Salt and Pepper



Equipment:

Cutting board
Chef's Knife
2 medium mixing bowls
2 small mixing bowls
Saucepan to fit one 1qt of Chicken Broth
Large Skillet 8"+ or Paella Pan
Wooden Spoon
A bottle of wine and glass to follow along

Place the chicken in a bowl and sprinkle it with salt, pepper, the smoked paprika and 1 T of olive oil. Mix and let sit to marinate at room temp. Do the same with the shrimp in another bowl.

KNIFE SKILLS:

Small dice the Anaheim pepper and yellow onion. Place in a bowl together. Mince the garlic and ginger and put them together.

In a separate saucepan, heat the chicken stock and bay leaf on low heat. On another burner place your paella pan on medium heat. Throw in the chicken and brown all sides flipping occasionally with a pair of tongs. Once the chicken browns remove it and place in a bowl for later. Add the chorizo and fry this up for a couple of minutes.

Add the onions, garlic, ginger and sweat for about 10 min then add the Anaheim pepper and sliced olives to the pan. Cook down until there is no moisture left in the pan. Add the rice and mix well, toasting it evenly. Add the tomato paste and continue to fold over, caramelizing the paste for another 2 min. Season heavily with salt and turn up the heat to high.

Deglaze the pan with the white wine and scrape any bits stuck on the bottom of the pan using a wooden spoon. Add the boiling chicken broth and shake the pan to make everything inside nice and flat.

At this point we will return the chicken to the paella, arranging it in an elegant manner. Once we see that the paella is boiling, we can turn it down to a simmer and cover it with foil or a lid.

Let cook for 10 min and remove the foil. Stick the clams into the rice with the hinge facing down, arranging them nicely. Then add the seasoned shrimp, arranging in a circle starting in the middle and moving outward. On top of that, add the peas. Cover with foil again and let cook for another 12 min. Turn off the heat, set the table and pop a bottle of wine, making sure to let the paella rest for another 10 min before uncovering.

Garnish with the chopped cilantro and cut limes on the side.