

Valencia Paella

Serves 6-8

This recipe was introduced at a trade show in Barcelona. The dish brought many Spanish vendors back daily for another taste! Feel free to mix it up here by adding or substituting other seafood such as salmon.

Ingredients

3 ea.	boneless chicken thighs, cut into 1-in. pieces
8 oz.	halibut fillet, skinned and cut into 6-8 pieces
1 doz.	large shrimp, peeled and deveined with tails left on
1 doz.	Manila clams, washed and scrubbed
¼ cup + 2 Tbsp.	olive oil
2 Tbsp.	kosher salt
2 tsp.	Spanish smoked paprika
1 med.	onion, roughly chopped
3 ea.	bay Leaves
2 ea.	chorizo sausages, cut into 1-in. pieces
1½ cup	medium grain rice, preferably Spanish (Italian arborio rice is a fine substitute)
1 cup	dry white wine
6 ea.	canned artichoke hearts, cut into quarters
¼ cup	roasted red peppers, sliced into thin strips (Spanish piquillo peppers are delicious here)
3 ea.	roma tomatoes, cut into ½-in. Pieces
½ tsp.	saffron threads
3-4 cups	chicken broth
¼ cup	Italian parsley, roughly chopped

Method

Oven Temperature: 540-575 degrees

- Place the chicken, halibut, and shrimp in 3 separate bowls. Season each with olive oil, salt, and paprika. Use approximately ¼ cup of the oil and half of each of the salt and paprika. Cover and refrigerate for at least 30 minutes or up to 6 hours.
- **Flame Height: 3**
- Pour the remaining olive oil in a 15-in. Paella pan. * Heat the pan just inside the center of the oven for 1 minute. Add the onion, remaining paprika, and a little salt. Move the pan in front of the flame for 2 minutes or until the onions are beginning to brown.
- Remove pan and add the bay leaves, chicken and chorizo and return to the same spot **in front of the flame** for about 5 minutes to brown the chicken.
- Transfer the pan to **the doorway of the oven**, stir in the rice and let it toast, stirring frequently for a couple of minutes.
- Add the wine and reduce by half, stirring the whole time. This will only take a minute or two.
- Add the artichokes, pepper, tomatoes, saffron, and about 1 Tbsp. of salt. Stir in enough chicken broth just to cover the food. Adjust seasoning at this point.
- **Flame Height: 3.2**
- Place Paella **in the center of the oven** and cook without stirring for 10-12 minutes or until the rice begins to show at the top of the broth. Rotate the pan 180 degrees once during this time.
- Remove the pan and carefully press in the halibut, shrimp, and clams, making sure the clams are hinge side up. Continue to cook in the center of the oven for 5-6 more minutes or until the fish is just cooked and the rice is brown around the edges. You will need to rotate the pan during this time to ensure even cooking of the dish.

Serve in the pan sprinkled with parsley.

**To find a proper paella pan, go to [The Spanish Table](#) or a well-stocked kitchen store.*



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