

# Valencia Paella

Serves 8-10

*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 and mussels.*

## Ingredients

3 each	boneless chicken thighs, cut into 1-in. pieces
8 oz.	halibut fillet, skinned and cut into 6-8 pieces
10 each	large shrimp, peeled and deveined with tails left on
10 each	Manila clams, washed and scrubbed
10 each	mussels, washed and scrubbed
¼ cup + 2 Tbsp.	olive oil
2 Tbsp.	kosher salt
2 tsp.	Spanish smoked paprika
1 med.	onion, roughly chopped
3 each	bay leaves
2 each	chorizo sausages, cut into 1-in. pieces (about 8 oz.)
1½ cups	medium grain rice, preferably Spanish (Italian Arborio rice is a fine substitute)
1 cup	dry white wine
6 each	canned artichoke hearts, cut into quarters
¼ cup	roasted red peppers, sliced into thin strips (Spanish piquillo peppers are delicious here)
3 each	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: 540-570 degrees

Place the chicken, halibut, shrimp, clams and mussels in 4 separate bowls. Season all but the clams and mussels 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 17-in. paella pan. Heat the pan in the **center** of the oven for 1 minute. Add the onion, remaining paprika and a little salt and move the pan **in front of the flame** for 2 minutes or until the onions begin 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 2-4 minutes.

Add the wine and reduce by half, stirring the whole time. This will only take 1-2 minutes.

Add the artichokes, peppers, tomatoes, saffron and about 1 Tbsp. of salt. Stir in enough chicken stock just to cover the food. Adjust seasoning at this point.

### Flame Height: 3.2

Place the 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 stock. Rotate the pan 180 once during this time.

Remove the pan and carefully press in the halibut, shrimp, clams, and mussels, making sure the clams and mussels are hinge side up. At this point, add more chicken stock if necessary to finish the cooking. 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.



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