

Oven Paella

House of Earnest | February 2012

Yield 8-10 servings

2.5 hours total time, 45 minutes active

Ingredients

4 tablespoons olive oil divided

1 tsp paprika

1 tsp cayenne pepper

1 tsp dried oregano

1/2 pound chorizo sausage

1 pound chicken breast tenders cut into bite sized pieces

2 medium onions, chopped

2 red bell peppers, chopped

8 cloves garlic, minced and divided

2 cups long grain rice

1 four oz jar roasted pimentos in juice

1 tsp saffron threads

4 cups chicken stock

1 pound large uncooked shrimp peeled and deveined with tails on

1 dz clams

1 dz mussels

1 cup frozen sweet peas

Lemon for serving

Pre-Prep

In a medium bowl, drizzle chicken pieces with 2 tbsp olive oil. Season with salt and pepper, half of the paprika, cayenne, and oregano. Repeat the same process in another medium bowl with the shrimp. Cover the bowls and refrigerate for at least an hour.

Prep

Preheat oven to 375F. Heat olive oil in a large skillet or paella pan over medium-high heat. Add sliced chorizo and marinated chicken and cook until fat is rendered and meats are seared, but not cooked through, about 6 minutes. Using a slotted spoon, transfer the chorizo and chicken to paper towels to drain and set aside.

Add chopped onion, garlic, and red bell pepper and sauté until beginning to brown, scraping up browned meat bits from the bottom of the pan, about 5 minutes. Stir in rice, pimentos with their juice, and saffron. Stir around, toasting the rice and coating it in the oil. Add chicken stock and bring mixture to a simmer, then remove from heat.

Stir in the browned chicken and chorizo, sprinkle with peas, cover tightly with foil and bake. After 30 minutes, arrange marinated shrimp, clams, and mussels snuggled into the rice. Cover again with foil.

Bake until clams and mussels steam open, about another 30 minutes. Remove paella from oven and let sit for 10-30 minutes. Serve with lemon wedges.