

Paella Valenciana

Serves: 8-10 people | **Cook Time:** 50 minutes | **Difficulty:** Hard

Equipment Needed:

- 12-inch Dutch oven with lid
- Sharp knife and cutting board
- Large spoon
- Small bowls for prep

Ingredients:

Ingredient	Amount	Notes
Bomba rice	2 cups	Or Arborio rice
Chicken thighs	2 lbs, cut up	Bone-in, skin-on
Shrimp	1 lb	Large, peeled
Mussels	1 lb	Cleaned
Chicken broth	5 cups	Warm
Saffron	1/2 tsp	Essential for authentic flavor
Green beans	1/2 lb	Trimmed, cut into pieces
Lima beans	1 cup	Fresh or frozen
Red bell pepper	1 large, sliced	Thick strips
Tomato	1 large, grated	Great for large holes
Garlic	6 cloves, minced	Fresh only
Olive oil	1/4 cup	Extra virgin
Paprika	2 tsp	Spanish smoked preferred
Salt	2 tsp	To taste
Lemon	1, cut into wedges	For serving

Complete Cooking Steps:

Step 1: Set up and Brown Chicken

Set up 25 coals, with 10 on top and 15 on bottom, to achieve a temperature of 400°F.

Heat olive oil in a Dutch oven and brown the chicken pieces for 6-8 minutes per side, until golden brown on all sides. Remove chicken and set aside.

Step 2: Build Sofrito Base

Add grated tomato, minced garlic, and paprika, and cook for 3-4 minutes, until the tomato has reduced and darkened.

This creates the sofrito base that flavors the entire dish.

Step 3: Add Rice and Liquid

Add the remaining warm broth and saffron mixture, stirring once to distribute them evenly.

Return the chicken to the pot and add the lima beans. Bring to vigorous boil.

Step 4: Simmer and Add Seafood

Cook 15 minutes, then add shrimp and mussels, nestling them into the rice.

Cook for an additional 5 minutes, or until the seafood is cooked through.

Step 5: Rest and Serve

Remove the pot from the heat and cover it with a clean kitchen towel.

Let the paella rest for 5-10 minutes, allowing the rice to absorb the remaining liquid, and garnish with lemon wedges and serve directly from the pot.

Serving Suggestions:

- Traditional Spanish feast for special occasions
- Serve with crusty bread and Spanish wine
- Perfect for large group celebrations
- Authentic taste of Valencia