



COOKING CLASSES
AT SUR LA TABLE

**SUMMER IN SPAIN:
CHICKEN & CHORIZO PAELLA**

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Please reach out for substitution suggestions.

Proteins

- 8 ounces boneless, skinless chicken thighs
- 3 ounces Spanish-style chorizo

Produce

- 1 large yellow onion
- 1 red bell pepper
- 3 garlic cloves
- 1/3 cup fresh or frozen peas
- 2 lemons

Pantry Items

- Extra virgin olive oil
- 1 cup canned crushed tomatoes
- Kosher salt
- 1 bay leaf
- Freshly ground black pepper

Dry/Canned Goods

- Pimentón
- 3 1/2 cups low-sodium chicken broth
- 1 teaspoon turmeric
- 1 pinch saffron
- 1 1/2 cups Spanish paella rice
- Piment d'Espelette, smoked paprika or chile powder

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef's knife
- Cutting board
- Paring knife

Hand Tools/Gadgets

- Measuring cups and spoons
- Mixing bowls (various sizes)
- Box grater
- Wooden spoon
- Ladle
- Microplane
- Slotted spoon or spider
- Silicone spatula

Cookware

- Large saucepan
- Paella pan or large saucepan

Pre-Class Mise en Place and Notes

- Please gather all ingredients before class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Chicken and Chorizo Paella

1. 30 minutes prior to class, remove chicken thighs and chorizo from refrigerator and allow to come to room temperature.
2. Wash and dry produce.
3. If using frozen peas, defrost and drain in a colander.

CHICKEN AND CHORIZO PAELLA

Yield: 4 servings

Cooking paella is a fun and interactive experience. You can always modify the ingredients to make your paella more seasonal and since it is cooked entirely in one vessel, paella is the original one-pot meal!

Sofrito:

3 tablespoons olive oil
1 cup yellow onion, finely diced
1/2 cup red bell pepper, finely diced
1 tablespoon garlic, minced
1 cup crushed tomatoes or fresh tomatoes grated on a box grater
1/2 teaspoon pimentón
1/2 teaspoon kosher salt
1 bay leaf

Paella:

3 1/2 cups low-sodium chicken broth
2 tablespoons olive oil
8 ounces boneless, skinless chicken thighs (about 2), cut into 1-inch pieces
1 generous pinch saffron
2 teaspoons pimentón
1 teaspoon turmeric
3 ounces Spanish-style chorizo, diced into 1/4-inch pieces
1 1/2 cups Spanish paella rice
2 teaspoons kosher salt
1/3 cup fresh shelled or frozen peas, thawed
2 lemons, cut into wedges

1. **To prepare sofrito:** To a paella pan or large skillet set over medium-high heat, add 3 tablespoons of oil. When oil is shimmering, add onions, stirring frequently until tender and lightly caramelized, 5 to 8 minutes. Add red pepper and garlic and cook until fragrant, 2 to 3 minutes. Add tomatoes, pimentón, salt and bay. Reduce heat to medium and stir frequently until sauce is thick and turns a deep brick red color, about 10 minutes.

2. To a large saucepan set over medium-high heat, add chicken broth; bring to a simmer. Reduce heat to low and cover to keep broth hot.

3. **To prepare paella:** To paella pan or large skillet, push sofrito to side and add 2 tablespoons of oil. When oil is shimmering, add chicken and sauté until browned, about 5 minutes. Make another space in center of paella pan; add spices and toast for 30 seconds. Add chorizo and stir to combine with sofrito, chicken and spices. Ladle 3 cups of hot broth into pan and stir in

rice and salt, shaking pan to evenly distribute rice grains. Increase heat to medium-high and boil for 5 to 7 minutes, or until rice just starts to break surface of broth. Reduce heat to medium-low, cover, and simmer gently, undisturbed, for 10 minutes. During the process, if rice looks dry and undercooked, drizzle in additional chicken broth.

4. Remove lid and increase heat to medium-high; cook for about 2 minutes until bottom layer of rice starts to crackle and caramelize, creating the socarrat. At this point, you will need to closely monitor your paella and frequently move your pan around burner to evenly distribute heat.

5. With a spoon, gently scrape a small portion of rice from bottom, peeking to make sure rice is sticking and caramelizing but not burning (the rice should smell toasty, not burnt). If rice is browned and caramelized on bottom of the pan and rice grains are al dente (chewy but slightly resistant texture), remove from heat; sprinkle peas over rice and cover pan, letting paella rest for 10 minutes. Garnish with lemon wedges and serve family-style straight from pan.

Recipe variations:

- For a vegetarian paella, substitute chicken broth for vegetable broth. Swap the protein in this recipe for marinated artichoke hearts, fennel, and chopped tomatoes.

INTRODUCTION TO SPANISH PAELLA

Paella is a rice dish that originated in the mid-nineteenth century on the east coast of Spain. The dish is widely regarded as Spain's national dish, but most Spaniards consider it to be a regional Valencian dish. Paella in its many varieties represents historical Roman and Arab influences.

Paella is meant to be enjoyed as a communal dish, serving many at a party or gathering. While the method of making paella is simple, making a truly great paella is more difficult, requiring special attention to type of heat source, equipment used, and careful preparation of ingredients.

Bomba, Calasparra, or Valencia Rice: Medium grain rice, most notably used for paella; it absorbs three times its weight in liquid. This rice is cooked in a similar fashion to risotto, though it's not sticky when cooked. Available in Spanish and specialty markets.

Chorizo: A cured pork sausage made with garlic and smoked or sweet pimentón (see below). Available in Spanish and specialty meat markets.

Marcona Almonds: A pale, tan, round, and flat almond with a creamier texture than California almonds. Often served fried in oil and salted. Available in specialty markets.

Paella Pan: A true paella pan is wide, round, and shallow with deep sides. It does not have a lid, and may slope to the middle to allow for the oil to accumulate for preliminary sautéing. The shape of the pan assists in the even cooking of the rice in a thin layer. The secret to making paella is to maximize the amount of rice on the bottom of the pan because that is where the flavor accumulates—hence what the rice absorbs—and why the paella pan grows in diameter rather than height. Paella pans come in a wide range of sizes. There are two things to consider when you choose a paella pan: first, the number of guests you are feeding; second, the diameter of your heat source.

Pan size:

8-9-inch	2-4 people
13-inch	6-8 people
17-inch	10-12 people

If you are cooking paella on the stove, consider the size of your burner. Most home burners work best with a 13-inch pan. If you plan on cooking your paella on the grill, it can usually accommodate a larger pan than your stovetop. If you want to occasionally feed a large number of people, it may be better to purchase two smaller pans than one large so you can have more flexibility with cooking resources. If you are planning a large paella party, consider renting an outdoor gas burner.

Pimentón: A ground spice made from dried varieties of native red peppers. Pimentón is sometimes referred to as smoked paprika, but not in Spain, and is commonly used in Spanish cooking or sprinkled over to finish a dish. Pimentón comes in sweet (dulce) or hot (picante) varieties and is available in many specialty grocery stores and Spanish markets.

Piquillo peppers: A variety of chile pepper grown in northern Spain. The name comes from the Spanish word for "little beak." They are hand-picked between September and December and roasted over wood, giving them a distinct sweet and smoky flavor. Afterwards they are peeled and seeded by hand before being packed into jars or tins. Available at well stocked grocery and specialty stores.

Saffron: The red stigmas from a small purple crocus. Each flower supplies three stigmas which are handpicked and then dried. Over 14,000 tiny stigmas are used for each ounce of saffron, making it the world's

most expensive spice. Purchase saffron threads with the most consistent dark red color for best quality and flavor. Available in specialty markets and large grocery stores.

Sherry (Jerez): Is a fortified wine made primarily from Palomino grapes in Andalusia, Spain. Sherry has a rich distinctive flavor that ranges from light and dry (manzanilla and Fino), to sweet and heavier (Amontillado and Oloroso).

Sherry Vinegar (Vinagre de Jerez): Aged vinegar made from sherry wine. Sherry vinegar is available in most grocery stores, though specialty stores will provide a better selection of higher quality sherry vinegars.

Serrano Ham: A dry-cured ham traditionally made from the Landrace breed of pig and similar in texture to Italian prosciutto. Available in specialty delis and fine grocery stores.

Socarrat: Traditional thin metal paella pans produce an excellent crust on the bottom of the paella called the socarrat. However, some home cooks find these thin pans difficult to use on a stovetop. Several brands like All-Clad and Le Creuset make paella shaped pans that are heavy-bottomed and produce a more even heat suitable for evenly cooking paella on the stovetop, but do not develop the socarrat like the thinner bottomed pans do. *Any skillet will also work to make paella as long as it is a suitable size.* Many people enjoy paella at home without worrying about the socarrat, while others spend years developing special techniques for attaining socarrat. If you are the latter, then you will need an authentic pan and flame heat. You will also need to manage the heat source so that the rice can caramelize on the bottom of the pan and still evenly cook on the top.

Spanish Olive Oil: Pressed from native olive varieties such as Arbequina, Picual Hojiblanca and Morisca. Available in Spanish markets and many specialty grocery stores.