



COOKING CLASSES
AT SUR LA TABLE

SPANISH FAVORITES: PAELLA & GAZPACHO

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
- ☐ 1/2 red, green or yellow bell pepper
- ☐ 4 garlic cloves
- ☐ 1/3 cup fresh or frozen peas
- ☐ 2 lemons
- ☐ 2 pounds ripe tomatoes
- ☐ 1 cucumber
- ☐ 1/2 red onion

Pantry Items

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

Dry/Canned Goods

- ☐ Pimentón
- ☐ 3 1/2 cups low-sodium chicken broth
- ☐ Turmeric
- ☐ Saffron
- ☐ 1 1/2 cups Spanish paella rice
- ☐ Piment d'Espelette, smoked paprika or chile powder
- ☐ 1 slice firm, white country-style bread (crusts removed)

Equipment Needed

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

Cutlery

- ☐ Chef's knife
- ☐ Cutting board
- ☐ Serrated knife

Hand Tools/Gadgets

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

Cookware

- ☐ Large saucepan
- ☐ Paella pan or large saucepan
- ☐ Stockpot or medium saucepan

Appliances

- ☐ Food processor

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to 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.

Summer Gazpacho

1. Wash and dry produce.

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.

SUMMER GAZPACHO

Yield: 4 servings

Gazpacho originates from the Andalusian region of Spain and is a common dish served during the hot summer. The word gazpacho comes from the word “caspa” or fragments, referring to the pieces of bread added for texture. Always served cold, gazpacho is a perfect dish to welcome summer and its bounty of fresh produce.

2 pounds ripe tomatoes

1 slice firm, white country-style bread, crusts removed

1 cucumber, peeled, seeded, and finely diced

1/2 red onion, peeled and finely diced

1/2 red, green, or yellow bell pepper, seeded and finely diced

2 garlic cloves, peeled and minced

1/4 cup extra-virgin olive oil, plus more for garnish

1 1/3 tablespoons red wine vinegar, plus more to taste

2 teaspoons kosher salt, plus more to taste

1/2 teaspoon piment d'Espelette (or smoked paprika or chile powder)

Freshly ground black pepper

1. Fill a stockpot or medium saucepan half full of water and bring to a boil. Remove cores of tomatoes and cut an X in the bottom of each.
2. Working in batches, plunge tomatoes into boiling water and blanch for 30 seconds, or until skins loosen. Using a spider or slotted spoon, transfer blanched tomatoes to a colander and rinse under cold water. Peel tomatoes, discarding skins.
3. Cut tomatoes in half horizontally. Set a fine-mesh strainer over a bowl and squeeze liquid and seeds out of tomatoes; press pulp through strainer. (Discard seeds and skin, reserve pulp and tomato liquid.)
4. In a small bowl, soak bread in cold water for 1 minute, drain and squeeze excess water out of bread.
5. To the bowl of a food processor fitted with the metal blade, pulse tomatoes, tomato liquid and bread in batches. Process until almost liquefied, with bits of tomato visible.
6. ***For chunky gazpacho:*** Transfer processed tomatoes to a large mixing bowl. Add cucumber, onion, pepper and garlic; stir to combine. Stir in olive oil, vinegar, salt and piment d'Espelette. Taste and adjust seasoning with salt, pepper and vinegar. Chill thoroughly.
7. ***For smooth gazpacho:*** To the bowl of a food processor with puréed bread and tomatoes, add cucumber, onion, pepper, garlic, olive oil, vinegar, salt and piment d'Espelette. Pulse and

purée to the desired smooth consistency. Taste and adjust seasoning with salt, pepper and vinegar. Chill thoroughly.

8. **To serve gazpacho:** Serve gazpacho chilled drizzled with extra-virgin olive oil.