

Paella

This recipe captures the essence of the Spanish cuisine by introducing an easy, with fewer ingredients and no special pan. Using high-quality ingredients is key to making a great paella. For best results use Goody Chicken Stock.

 Serving 0



Ingredients

calamari rings	g
chicken	g
rice	g
shrimp or prawns, jumbo	g
bay leaves	g
bell pepper	g
flat leaf parsley	g
garlic	g
lemons	g
Onion	g
peas, frozen	g
Goody chicken stock	g
Roma tomatoes	g
water	g

Instructions

- Add olive oil to a skillet over medium heat. Add onion, bell peppers, and garlic; sauté them until the onion becomes translucent.
- Add chopped tomato, bay leaf, paprika, salt and pepper. Stir them and cook for 5 minutes.
- Add chicken and rice. Add chopped parsley and cook for 1 minute.
- Pour the broth slowly all around the pan and jiggle the pan to get the rice into an even layer.
- (Do not stir the mixture going forward!).
- Bring mixture to a boil. Reduce heat to medium low. Give the pan a gentle shake back and forth once or twice during cooking.
- Cook uncovered: cook paella uncovered for 15-18 minutes, then add the shrimp and calamari into the mixture
- Sprinkle peas on top and continue to cook (without stirring) for about 5 more minutes
- Watch for most of the liquid to be absorbed and the rice at the top nearly tender.
- (If for some reason your rice is still uncooked add ¼ cup more water or broth and continue cooking)
- Cover and let rest. Remove pan from heat and cover pan with a lid or tinfoil.
- Place a kitchen towel over the lid and allow to rest for 10 minutes.
- Garnish with fresh parsley and lemon slices. Serve.