

Paella

Submitted by Elizabeth Mandel
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Serves 6

This recipe is for making paella in a Dutch oven; the Dutch oven should be 11 to 12 inches in diameter with at least a 6-quart capacity. Spanish chorizo is the sausage of choice for paella, but Mexican chorizo or linguica is an acceptable substitute. Soccarat, a layer of crusty browned rice that form on the bottom of the pan, is a traditional part of paella. We have provided instructions to develop soccarat in step 6; if you prefer, skip this step and go directly from step 5 to 7.

Ingredients

- 1 pound large shrimp, peeled and deveined
- Olive oil
- 9 medium garlic cloves, minced or pressed through a garlic press (about 3 Tbsp)
- Salt and ground black pepper
- 1 lb boneless, skinless chicken thighs, trimmed and halved crosswise
- 1 red bell pepper, stemmed, seeded and cut into ½-inch-wide strips
- 8 oz Spanish chorizo, sliced ½ " thick on the bias
- 1 medium onion, minced
- 1 (14.5 oz) can diced tomatoes, drained, minced and drained again
- 3 c low-sodium chicken broth
- 2 c Valencia or Arborio rice
- 1/3 c dry white wine
- ½ tsp saffron threads, crumbled
- 2 bay leaves
- 12 mussels, scrubbed and debearded if necessary
- ½ c frozen peas, thawed
- 2 Tbsp minced fresh parsley leaves
- 1 lemon, cut into wedges (for serving)

Directions

1. Adjust an oven rack to the lower-middle position and heat the oven to 350 degrees. Toss the shrimp with 1 Tbsp oil, 1 tsp garlic, ¼ tsp salt, ¼ tsp pepper in a medium bowl; cover with plastic wrap and refrigerate until needed. Season the chicken thighs with salt and pepper and set aside.
2. Heat 2 tsp oil in a large Dutch oven over medium-high heat until shimmering. Add the bell pepper and cook, stirring occasionally until the skin begins to blister and turn spotty black, 3-4 minutes. Transfer the pepper to a small plate and set aside.
3. Add 1 tsp oil to the now-empty Dutch oven and heat until shimmering. Brown the chicken on both sides, 6-8 minutes, then transfer to a clean plate. Reduce the heat to medium, add the chorizo, and cook, stirring frequently, until deeply browned and the fat begins to render, 4-5 minutes. Transfer the chorizo to the bowl with the chicken and set aside.
4. Add enough oil to the fat in the Dutch oven to equal 2 Tbsp, add the onion, and cook over medium heat, stirring frequently, until softened, 5-7 minutes. Stir in the remaining 8 tsp garlic and cook until fragrant, about 30 seconds. Stir in the tomatoes and cook until the mixture begins to darken and thicken slightly, about 3 minutes. Stir in the chicken broth, rice, wine, saffron, bay leaves, and ½ tsp salt. Return the chicken and chorizo to the pot, increase the heat to medium-high, and bring to boil. Cover the pot, transfer to the oven, and cook until the rice absorbs almost all of the liquid, about 15 minutes.
5. Re move the pot from the oven, scatter the shrimp over the rice, insert the mussels into the rice (hinged side down so they stand upright), arrange the bell pepper strips in a pinwheel pattern, and scatter the peas over the top. Cover, return to the oven, and cook until the shrimp are opaque and the mussels have opened, 10-12 minutes.
6. Optional: If soccarat is desired, set the Dutch oven, uncovered, over medium-high heat for about 5 minutes, rotating the pot 180 degrees halfway through for even browning.
7. Let the paella stand, covered, for about 5 minutes. Discard the bay leaves and any mussels that have not opened. Sprinkle with the parsley