



PAPER & FOOD SERVICE, INC.

Spanish Seafood Valenciana Paella

Ingredients **Yield: 6 Servings**

- 2 oz. Canola oil, divided
- 2 ea. Chicken thighs, B/S, Large dice
- 2 c. Onion, yellow, diced, divided
- 1 c. Peas, frozen
- 1 oz. Garlic, minced
- 1 c. White wine
- 2 c. Seafood stock
- 1 Tlb. Saffron, dissolved in 1 c warm water
- 8 oz. Chorizo, sliced into coins
- 1 c. Green bell pepper, medium dice
- 3 c. Arborio rice
- 1 oz. Salt
- 1 Tlb. Black pepper, café
- 12 ea. Shrimp, 16/20, P&D, T/O
- 12 ea. PEI mussels
- 12 ea. Clams, Littleneck
- 1/4 c. Roma tomatoes, medium dice, for garnish
- 1/2 c. Green onion, sliced, for garnish
- 16 oz. Calamari, rings and tentacles

Preparation Instructions:

1. In a large stock pot over high heat add 2 tablespoons oil. Add chicken thighs and brown on both sides. Remove chicken to plate. Add to pot 1 cup of onions and garlic and cook for 5 to 7 minutes. Deglaze with white wine and reduce by half. Next add the seafood stock, saffron and 2 quarts of water and let simmer for two hours or until reduced by half. When the stock is finished simmering, strain and hold stock on low heat.
2. In a large paella pan add the remaining oil, chorizo, green bell pepper and the remaining onion, cook until the onions are translucent, but do not brown. Add rice, salt and pepper to pan and saute until all grains of rice are coated with oil of the pan. Form rice around the pan so it is level, then add 1 cup of broth at a time to the rice; do not stir the rice. When rice is al dente, add the chicken thighs, shrimp, mussels, clams and calamari. Bury the seafood items in the rice so they will cook.
3. Add a final cup of broth, peas and cover entire pan tightly with another pan or lid. Let sit off heat for 10-15 minutes or until seafood is cooked. Garnish with diced tomatoes and green onion. Serve immediately

Ingredients		Maines Product Code #	Amount	
Canola Oil	Promise	370647	2 oz.	
Chicken thighs, B/S, Large dice	Pilgrims	070481	2 ea.	
Onion, yellow	Markon	097504	2 c.	
Peas, frozen	Bountiful Harvest	146633	1 c.	
Garlic, clove	Markon	097210	1 oz.	
White wine	Oasis	305405	1 c.	
Seafood stock	Culinary Secrets	234005	2 c.	
Saffron	Roland	345103	1 Tlb.	
Chorizo	Esposito	067885	8 oz.	
Green bell pepper	Fresh	097550	1 c.	
Arborio rice	Roland	331120	3 c.	
Salt	Katy's Kitchen	340620	1 oz.	
Black pepper, café	Culinary Secrets	345631	1 Tlb.	
Shrimp 16/20, P&D, T/O	Hidden Bay	136748	12 ea.	
PEI mussels	Fresh	095019	12 ea.	
Clams, Littleneck	Cherry Aqua	094802	12 ea.	

Roma tomatoes	Fresh	O97796	1/4 c.	
Green onion	Markon	O97471	1/2 c.	
Calamari, rings & tenticales	Fisherman Pride	139879	16 oz.	