



Authentic Food~And Fun~From Spain.

Paella Ingredients

5 oz. Bomba rice (Arborio as substitute)

1/2 tsp Saffron threads

1/2 tsp Kosher salt

1/2 tsp Spanish sweet smoked paprika

1/8 tsp White pepper

16 oz Stock

You can use any stock to match your paella: vegetable, seafood, chicken, etc...

3 oz Spanish onion, diced

1 oz Green onion, chopped

3 oz Roma tomato, diced

3 oz Pimiento, or roasted red pepper. May use canned.

3 oz Peas

1 tsp Fresh garlic, peeled and chopped

2 tsp Fresh Parsley, Chopped

8-10 oz Meat, poultry, seafood, vegetables, any combination of these that are to your taste

1 tbsp Olive oil

1/4 Lemon

San Chez Bistro's Paella

Method:

1. Heat the stock so that it is hot yet not boiling, reserve the stock keeping it warm
2. Heat the olive oil in the paella pan on a medium to high flame
3. Add the onions, tomatoes, peas, and pimientos and sauté until the vegetables are tender
4. Add the garlic, spices, and parsley; mix evenly into the vegetables
5. Add in the main ingredients, your choice of meat, poultry, seafood, and/or vegetables; cook lightly
6. Add the rice and incorporate it evenly into the mixture
7. Add the reserved stock, 8 oz at a time, mixing it well with the rice and other ingredients; add salt to taste
8. Bring the stock to a boil, stirring and rotating the pan occasionally
9. When the rice is no longer soupy but sufficient liquid remains to continue cooking (about 5 minutes) transfer to the oven and cook, uncovered, about 15 minutes, in a 400 degree oven. The rice should be al dente
10. Remove to a warm spot, cover with foil and let sit for 5-10 minutes to finish cooking
11. To serve: Juice the quarter lemon over the paella and mix it up with a pair of serving spoons

Yield: 1 paella in a 10 inch round carbon steel pan serves 2-4 people

Caring for your paella pan: After use, rinse the pan and remove any scraps with a stiff brush. Wipe the pan clean lightly with soapy water and rinse again. Dry the pan thoroughly and apply a light layer of olive oil with a paper towel or brush; this will prevent the pan from rusting.

If you love cooking paella, we highly recommend the book "Paella" by Penelope Casas. This is an amazing sourcebook full of tips, tricks, and a history of paella and its ingredients.

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