



Paella

Serves: 6

Preparation time: 3 to 4 hours

Serve with Joseph Phelps Vineyards Syrah

4 ea. chicken thighs, large, skin on
½ tsp. kosher salt
¼ tsp. ground black pepper
2½ Tbsp. olive oil
2 ea. spicy sausages (Italian or Andouille), cut in ½ -inch slices
12 ea. sea scallops, large
4 ea. garlic cloves, chopped
2/3 cup yellow onions, chopped
1 1/3 cup Arborio rice
½ tsp. saffron threads
½ tsp. hot paprika
¼ tsp. turmeric
½ cup white wine
1 ¾ cup chicken stock
8 oz. mussels, debearded, and rinsed
1 ea. roasted red pepper, large, diced
3 Tbsp. parsley, chopped
¾ cup frozen peas
parsley for garnish.

Rub chicken thighs thoroughly with ¼ tsp. salt and pepper. In a nonstick skillet over medium heat, heat ½ tbs. Olive oil. Add chicken and cook on both sides until browned. Remove from pan and place on paper towels. In a large paella pan or skillet, sauté sausage and scallops in remaining tbs olive oil for 3 to 4 minutes, stirring frequently. Add garlic onions and continue sautéing for 3 minutes. Add rice remaining tsp. salt, saffron, paprika, and turmeric and stir to coat thoroughly with oil. Saute` for 5 minutes.

Add wine and reduce until liquid has evaporated, stirring occasionally. Add chicken stock, raise heat slightly, and bring to a boil. Reduce heat to a simmer and place reserved chicken stock and mussels evenly throughout the pot on top of the rice. Cover the pot and cook for 17 to 18 minutes, until the chicken is cooked through and the rice is al dente. Sprinkle roasted peppers, parsley, and peas evenly over the top of the paella. Cover and continue to cook for 2 or 3 minutes just to warm through. Season to taste. Garnish with a sprinkling of parsley.