



Total Locals Club

Recipes for pairing with Total Locals
Club July 2010 Selections

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Spanish Chicken, Chorizo and Mushroom Paella

Serves 6

- 3 cups short-grain rice,
Valencia or Arborio recommended
- 1 lb Spanish style chorizo links,
cut into slices on the bias
- 6 cups chicken broth
- Pinch saffron threads
- 1 large red bell pepper, diced
- 1 large onion, diced
- 8 oz. mushrooms sliced
- 4 garlic cloves, minced
- 1 medium tomato, diced
- 2 teaspoon paprika
- Salt and freshly ground black pepper
- 6 chicken thighs
- 1/4 cup olive oil
- 4 tbsp. minced parsley
- 1 cup frozen green peas
- Roasted red pepper strips for garnish
purchased in a jar or roasted



Preheat oven to 425 degrees. Combine chicken broth and saffron in large pot and heat to almost boiling. (Do not let it boil, or it will evaporate.) Heat a paella pan or very large cast iron skillet.

Pour in the olive oil and let it heat up. Season the chicken thighs with salt, pepper and paprika. Sear in the olive oil until browned all over. Transfer to a plate.

Add onion and bell pepper, cooking until onion is wilted and translucent. Add chorizo and mushrooms, cook for 2 minutes. Add tomato, garlic and parsley. Continue to cook, stirring frequently, until mushrooms begins to soften and garlic becomes aromatic.

Add 3 cups rice; stir to coat with pan drippings. Return chicken thighs to pan. Carefully add the hot saffron chicken broth. Taste and adjust the salt if needed. Bring the stock to a boil; cook for 5 – 7 minutes. Scatter peas evenly over entire pan but do not stir. Garnish the top of paella with strips of roasted red peppers.

Place in preheated oven and continue to cook for 15-20 min. or until rice is al dente. Remove from oven and cover with foil and let sit for 5-10 minutes. Serve and enjoy pairing the paella with Eric Ross Struttin' Red Tempranillo-Garnacha Blend