



HUMBLE HOUSE PAELLA

EQUIPMENT: GAS STOVE
4 PERSON PAELLA PAN
KNIFE & CUTTING BOARD

1½ CUPS PAELLA RICE
3 CUPS STOCK OR WATER
1 RED BELL PEPPER

4 GARLIC CLOVES
1 MEDIUM TOMATO
4 OZ SPANISH CHORIZO
CHICKEN AND SEAFOOD
IS OPTIONAL

INGREDIENTS:

METHOD: FIRST

SAUTE THE BELL PEPPER, TOMATO, GARLIC, AND CHORIZO ON MEDIUM HEAT UNTIL IT HAS COOKED DOWN TO HALF OF ITS ORIGINAL SIZE. THIS IS CALLED THE SOFRITO AND IS THE BASE OF FLAVOR FOR THE DISH.

SECOND

ONCE THE SOFRITO IS READY, ADD THE RICE AND STIR UNTIL ALL OF THE RICE IS COATED WITH SOFRITO.

THIRD

WITH THE STOCK POT ON MEDIUM HEAT, SAUTE THE REMAINING MIREPOIX UNTIL THE ONIONS ARE TRANSLUCENT. ADD THE BROTH. NEXT ADD THE PASTA AND COOK UNTIL TENDER.

FOURTH

SEASON THE STOCK WITH SALT AND PEPPER. FINALLY ADD THE CHICKEN AND CHOPPED HERBS. SERVE WHILE HOT AND ENJOY!