



RECIPE

Paella

Recipe Created
For
Paella Pan

Main Ingredient
Seafood

Cook Time
Under 2 hours

Serving Size
6-8

RECIPE NOTES

No easier way to be transported to the beautiful coasts of Spain than with the flavours and aromas of a classic Paella! A traditional Spanish Paella such as this one combines rich spices, chorizo, vegetables, seafood, and of course, paella rice into a warm, comfort-food meal, perfect for any summer gatherings. Though the seafood is the star of this dish, the spices play a huge role in providing the Spanish aroma this dish is known for. The identifying mark of a good paella is the socarrat, a layer of toasted rice at the bottom best achieved in a Paella Pan. A Paella Pan is the perfect piece of cookware for this dish as the wide, shallow surface allows for even cooking of the rice. Best of all, the dish is easily served right from the pan, making it a great family-style meal. This Paella recipe serves 6-8 portions and takes under two hours to make. Here are all the ingredients you need and steps to follow before tackling this recipe.

INGREDIENTS

- 8 head-on prawns, deveined
- ½ lb (225 g) calamari, tentacles separated and bodies sliced into rings
- ¾ lb (340 g) mussels, scrubbed
- ¾ lb (340 g) clams, scrubbed
- ¼ cup (60 ml) olive oil, divided
- ½ tsp (2.5 ml) sweet paprika
- 8 cups (2 litres) chicken broth
- Scant ½ tsp (2.5 ml) saffron
- ¼ lb (115 g) chorizo, cut into ¼-inch (½ cm) slices
- 1 onion, minced
- 4 garlic cloves, peeled and crushed
- 1 lb (450 g) tomatoes, diced
- 1 cup (250 ml) roasted red peppers, minced
- ½ tsp (2.5 ml) smoked paprika
- 2 cups (500 ml) short-grain paella rice
- ¼ cup (60 ml) dry white wine
- ¼ cup (60 ml) capers
- 2 bay leaves
- 1 cup (250 ml) frozen peas, thawed
- 2 tbsp (30 ml) chopped fresh parsley
- 1 lemon, cut into wedges

INSTRUCTIONS

In a large bowl, toss the prawns, calamari, mussels and clams with 2 tbsp (30 ml) of the oil. Season with salt, pepper and the sweet paprika.

In a pot, heat the chicken broth with the saffron for at least 10 minutes to infuse the broth with flavour and color. Keep warm.

Heat the Paella Pan on medium-high and add the remaining olive oil. Add the chorizo and cook until browned on both sides. Set aside. Add the prawns and calamari to the pan. Cook quickly to give the seafood a little colour and to coat in the chorizo fat. Remove from the pan and set aside.

Add the onion and cook, stirring occasionally, until translucent. Add the garlic, tomatoes and red pepper, stirring often. Cook for about 8 minutes, and then add the smoked paprika. This creates a thick, flavourful sofrito that will add depth to the paella.

Add the rice and chorizo to the pan and cook about 1 minute. Stir in the white wine.

Ladle 5 cups (1.25 litres) of the warm chicken broth into the paella pan and season with salt. Add the capers and bay leaves. Reduce the heat to medium. Distribute the rice evenly across the pan with a wooden spoon and cook for 10 minutes, stirring in ½ cup (125 ml) of broth at a time, as needed. Again distribute the rice evenly across the pan. Cook for 10 minutes without stirring.

Check the texture of the rice. If it is too al dente, add more broth, ½ cup (125 ml) at a time, until tender. Gently nestle the mussels and clams into the rice, along with another ½ cup (125 ml) of broth. Reduce the heat to medium-low. Cover with foil and cook, without stirring, until the shells start to open, about 8 minutes. Add the prawns, calamari and peas. Cover and cook another 5 minutes or until the shrimp are pink, the mussels and clams have fully opened, and the rice has absorbed the liquid.

Remove the pan from the heat. Cover with foil and let sit for 5 minutes before serving. (Discard any mussels and clams that have not opened.)

Remove the bay leaves. Garnish with parsley and serve with lemon wedges

Reviews

SHOP

[Cook](#)

[Bake](#)

[Serve](#)

[Tools & Accessories](#)

[Specials](#)

DISCOVER

[About Us](#)

[Colours](#)

[Materials](#)

[Our Boutiques](#)

[Where to Buy](#)

[Careers](#)

CUSTOMER CARE

[FAQs](#)

[Care & Use](#)

[Warranty](#)

[Order Information](#)

[Returns](#)

[Contact Us](#)

MY ACCOUNT

[Login](#)

[Why Sign Up?](#)

[Order Tracking](#)

[My Wishlist](#)

[Find a Registry](#)

[Terms](#) | [Privacy Policy](#)

Canada



© 2022 All Rights Reserved.