

Paella by OvenBird



4 - 6 servings



40 minutes

INGREDIENTS

- 2 tbsp extra virgin olive oil
- 4 pc chicken thighs
- 1/2 lb mushrooms, such as oysters, shiitakes, or chanterelles
- 4 asparagus
- 4 cups chicken stock
- 2 oz dry white wine
- 2 oz Sofrito (see chef's note below)
- 1 pinch of saffron threads
- 1 bay leaf
- salt/pepper to taste
- 1 1/2 cup calasparra or bomba rice

SOFRITO

Sofrito is the base for all Spanish cuisine.

Can be bought or made at home:

- extra virgin olive oil
- yellow onion, chopped
- miced garlic
- grated tomatoes
- Spanish paprika
- bay leaf
- salt
- pinch of sugar

DIRECTIONS

Heat the pan with olive oil, sear chicken on all sides, remove chicken and set aside.

Add mushrooms to pan and sauté for a few minutes, add asparagus and garlic.

Pour white wine and cook until reduced by half.

Add Sofrito and cook for 3 minutes.

Pour chicken stock and bring to a boil.

Add saffron and bay leaf, season with salt and pepper to taste.

Add the rice, making sure it's spread out evenly around the pan. Add chicken back to pan.

Cook for 5 minutes on high, stirring constantly.

Reduce the heat and simmer for about 10 minutes, or until the liquid is absorbed.