

# Octopus Paella

## Ingredients

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1 lb Octopus (cooked, cut into bite-sized pieces)	bite-sized pieces)
3 clv Garlic (minced)	1 t Smoked Paprika (plus 1
tablespoon)	3 T Olive Oil
2 t Lemon Juice	1 Onion (chopped)
1 Red Bell Pepper	1 Tomato (large, chopped)
3 Bay Leaves	8 oz Chorizo (chopped)
11 oz Arborio Rice	1/2 c White Wine
2 c Chicken Broth (warmed)	1 t Saffron
1/2 c Peas	1/4 c Parsley (chopped)
1 Lemon (cut into wedges)	1/2 t Salt
0 ds Ground Black Pepper	0 ds Garlic Powder

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## Instructions

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1. Combine the octopus, 1 garlic clove, 1 teaspoon smoked paprika, 1 tablespoon olive oil, lemon juice, and dash of salt, garlic powder and pepper in a bowl. Set aside.
2. Heat 2 tablespoons olive oil in a 12" cast iron pan over a medium low heat. Add onion and 2 garlic cloves. Cook, stirring, for 5 minutes. Add pepper, tomato, 1 tablespoon smoked paprika, bay leaves and 1/2 teaspoon salt. Cook, stirring, for 5 minutes. Add chorizo and cook, stirring for 10 minutes.
3. Stir in rice then add the wine, broth and saffron. Bring paella to the boil without stirring. Cover with foil and a tight-fitting lid. Simmer gently for 20 minutes.
4. Scatter with seasoned octopus. Nestle them into the rice. Cover and cook for 10 minutes more. Add peas scattered on top of the paella. Cover and cook for 3 minutes.
5. Scatter parsley over paella. Serve immediately with lemon wedges and garlic lemon aioli.