Paella

Ingredients

9 clv Garlic (minced)
skinless, halved crosswise)
slices)
14 1/2 oz Diced Tomatoes (drained,
2 c Arborio Rice
1/3 c White Wine
1 Bay Leaf
debreaded)
2 T Parsley Leaves (chopped)
1/4 t Salt
1 T Olive Oil (plus 3 teaspoons)
and deveined)
strips)
1 lb Chicken Thighs (boneless,
8 oz Spanish Chorizo (1/2 inch
1 Onion (chopped)
minced, drained again)
3 c Chicken Broth
1/2 t Saffron Threads (crumbled)
12 Mussels (scrubbed and
1/2 c Peas (thawed)
1 Lemon (cut into wedges)
1/4 t Ground Black Pepper
1 lb Shrimp (extra-large, peeled
1 Red Bell Pepper (1/2 inch

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Instructions

1.Adjust an oven rack to the lower-middle position; heat the oven to 350Â°F. Toss the shrimp, 1/4 teaspoon salt, 1/4 teaspoon pepper, 1 tablespoon oil, and 1 teaspoon of the garlic in a medium bowl; cover with plastic wrap and refrigerate until needed. Season the chicken thighs with salt and pepper; set aside.
2.Heat 2 teaspoons oil in a large Dutch oven over medium-high heat until shimmering but not smoking. Add the pepper strips and cook, stirring occasionally, until the skin begins to blister and turn spotty black, 3 to 4 minutes. Transfer the pepper to a small plate and set aside.
3.Add 1 teaspoon oil to the now-empty Dutch oven; heat the oil until shimmering but not smoking. Add the chicken pieces in a single layer; cook, without moving the pieces, until browned, about 3 minutes. Turn the pieces and brown on the second side, about 3 minutes longer; transfer the chicken to a medium bowl. Reduce the heat to medium and add the chorizo to the pot; cook, stirring frequently, until deeply browned and the fat begins to render, 4 to 5 minutes. Transfer the chorizo to the bowl with the chicken and set aside.
4.Add enough oil to the fat in the Dutch oven to equal 2 tablespoons; heat over

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medium heat until shimmering but not smoking. Add the onion and cook, stirring frequently, until softened, about 3 minutes; stir in the remaining garlic and cook until fragrant, about 1 minute. Stir in the tomatoes; cook until the mixture begins to darken and thicken slightly, about 3 minutes. Stir in the rice and cook until the grains are well coated with the tomato mixture, 1 to 2 minutes. Stir in the chicken broth, wine, saffron, bay leaf, and 1/2 teaspoon salt. Return the chicken and chorizo to the pot, increase the heat to medium-high, and bring to a boil, uncovered, stirring occasionally. Cover the pot and transfer it to the oven; cook until the rice absorbs almost all of the liquid, about 15 minutes.

5.Remove the paella from the oven (close the oven door to retain heat). Uncover the paella; scatter the shrimp over the rice, insert the mussels hinged-side down into the rice (so they stand upright), arrange the bell pepper strips in a pinwheel pattern, and scatter the peas over the top. Cover and return to the oven; cook until the shrimp are opaque and the mussels have opened, 10 to 12 minutes.

6.Set the Dutch oven, uncovered, over medium-high heat for about 5 minutes, rotating the pot 180 degrees after about 2 minutes for even browning.

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7.Let the paella stand, covered, about 5 minutes. Discard any mussels that have not opened and the bay leaf, if it can be easily removed. Sprinkle the paella with the parsley and serve, passing the lemon wedges separately.