

PAELLA



Prep Time: 15 min
Cook Time: 45 min
Serves: 6-8

INGREDIENTS

- 1-14 inch Paella Pans or large flat pan
- 1/2 bag Matrix La Bomb Rice
- 32 oz chicken broth
- 1/2 bottle of white wine (not oaky, we recommend Pinot Grigio)
- 1 large pinch of Saffron threads
- 1 jar of Matiz Paella Sofritto
- 3 tbs Smoked Paprika
- 1 jar of San Giulliano roasted peppers (drained and diced, keep oil)
- 1 jar of San Giulliano Whole Roasted Artichoke Hearts (drained sliced into 6ths)
- 1 package Palacios Chorizo (peeled and sliced in moons)
- 2 lbs peeled raw prawns (keep whole)
- 6 boneless skinless chicken thighs (cubed)
- 4 ears of corn (broken into 3rds)
- 1 bag of frozen peas
- 1 bunch of asparagus (cut into 1 inch bites) *Add or substitute veggies like green beans, onion, frozen corn, and fennel
- *Change up the protein, add mussels, clams, scallops, chicken breast, pork, and different types of fish

PREPARATION

- Toss cubed chicken with Smoked Paprika until completely coated
- Heat chicken broth in a pot on medium, add a pinch of Saffron
- Pour reserved pepper oil into paella pan on medium high heat, add chicken and let brown.
- Pour 2 cup of Matiz La Bomb rice into pan, allow to lightly brown (similar to Risotto)
- Ladle chicken broth into pan
- Stir in the Sofritto jar until rice and liquid are mixed in
- Pour 1/3 of a bottle of wine into the pan, turn down heat to a simmer and avoid stirring
- Once the liquid starts to evaporate, add vegetables, shrimp, and chorizo
- Serve when veggies and protein are all cooked. Rice is done when it is a little firm to the bite.