

Oven Baked Spanish Paella

Serves 6 to 10

“Paella” translates to mean “frying pan,” a beautiful rice, meat, and seafood dish named for the large, flat, shallow pan it is baked and served in. We find our paella pans at [The Spanish Table](#). Served family style from one of our stone hearth ovens, this dish is an artful—and delicious—center-piece.

Ingredients

Chicken

2 ea.	chicken thighs, cut into a total of 8 pieces
2 Tbsp.	extra virgin olive oil
1 tsp.	kosher salt
1 tsp.	paprika

Paella

½ cup	extra virgin olive oil
2 ea.	small yellow onions, chopped
	Kosher salt, to taste
	Ground black pepper, to taste
2 ½ cups	Arborio rice
1 Tbsp.	Spanish paprika
2 ea.	bay leaves
1 ½ cups	dry white wine
2 ea.	Spanish chorizo sausages, sliced into 1/2-inch medallions
8-oz. can	artichoke hearts, quartered
1/3 cup	roasted red peppers, julienned
3 ea.	roma tomatoes, cut into ½-inch chunks
3 ea.	large pinches saffron threads
¼ cup	Italian parsley, roughly chopped
1 Tbsp.	kosher salt
5 cups	low sodium chicken broth
12 ea.	mussels, scrubbed and debearded

Method

Oven Temperature: 550 to 580 degrees

- In a small bowl, coat the chicken breasts with olive oil. Season with salt and paprika. You can do this up to a day in advance if you wish to allow the chicken to marinate.
- Using a paella pan designed to serve 6 to 10 people, add ¼ cup of the olive oil. Place the pan in the **Raw Landing Zone**, just inside the doorway of the oven. When the oil is hot, add the onion, ground pepper, and salt to taste. Cook the onions until they become translucent, then add the rice, Spanish paprika, bay leaves, and return the pan to the **Raw Landing Zone**. Remove the pan after 1 minute, and stir the mixture a minute longer so the rice becomes coated with olive oil and begins to “toast.”
- Deglaze the mixture with the wine and return the pan to the **Raw Landing Zone**. Cook until the liquid is reduced by half, then add the chicken pieces and chorizo, placing the meats on top of the rice. Add the artichoke hearts, roasted peppers, tomato, saffron, Italian parsley, and salt.
- Pour the chicken stock into the pan so that the liquid nearly reaches the top of the pan and covers most of the ingredients, then return the pan to the **Raw Landing Zone**. Once the chicken stocks reaches a simmer cook the paella, uncovered and without stirring, for 15 minutes. At 15 minutes, the rice should be showing at the top of the stock.
- Snuggle the mussels into the paella, placing them face down in the rice. Cook for another 5 minutes in the **Raw Landing Zone**, then check the paella—it should still move a little in the pan, but there should only be a little liquid remaining. Continue to cook the paella in the **Raw Landing Zone** until the clams and mussels have opened up and the rice is slightly browned and crispy, and no longer moves in the pan. Serve.



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