

RECIPE CARD

BY CHEF *Tyler Johns*

“SPOILED BOY” SEAFOOD PAELLA

INGREDIENTS

- 2 Tbsp olive oil
- 1 Spanish onion, diced
- 1 Red bell pepper, diced
- 2 Roma tomatoes, diced
- 3 garlic cloves, roughly chopped
- 2 Tbsp salt
- 1 Tbsp pepper
- 1 Tbsp paprika
- 1 cup white wine
- 6 oz calamari, cut into ½” rings
- 1 Tsp saffron threads
- 1 ½ cups paella rice (Bomba or Arborio)
- 3 ½ cups vegetable stock
- 12-16 prawns, whole and shell removed
- 12 large mussels, cleaned
- 12 Manila clams, cleaned

PROCEDURES

1. Add olive oil to a skillet over medium heat. Add the onion, bell peppers and garlic and cook until onion is translucent. Add chopped tomato, paprika, saffron salt and pepper. Stir and cook for 5 minutes. Add white wine and cook for 10 minutes. Taste and add salt if needed.
2. Add calamari to the pan and stir until well combined.
3. Add rice to the pan and stir until thoroughly coated (there should not be a single grain of white rice left, it should all be yellow)
4. Pour the broth slowly all around the pan and jiggle the pan to get the rice into an even layer. ***(Do not stir the mixture going forward).***
5. Bring mixture to a boil. Reduce heat to medium low. Give the pan a gentle shake back and forth just once or twice during cooking. (We don't ever stir the rice, so that a crispy crust forms at the bottom, called a socarrat).
6. Cook for about 10 minutes (uncovered), then nestle the shrimp, mussels, and clams on top of the rice and continue to cook (without stirring) for about 5 more minutes. Once the shellfish begins to open up, remove from the paella and set aside on a plate
7. Remove pan from heat, place shellfish back on top of the paella and cover with a lid. Allow to rest for 10 minutes.
8. Serve.

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