

Estd. 1976

# NAPA CELLARS

## CHICKEN AND CHORIZO PAELLA

Pair with Napa Cellars Winemaker Series Petite Sirah

### INGREDIENTS:

6 chicken thighs, bone-in, skin-on  
¼ cup extra-virgin olive oil  
Kosher salt to taste  
15 Spanish-style chorizo links, 6 ounce pieces, sliced on a slight bias about a ¼ inch thick  
2-3 yellow onions, small to medium (about 1 lb), diced  
2 red bell peppers, large (about 1 lb), diced  
¼ cup garlic, minced (about 10-12 large cloves)  
1 crushed or diced tomatoes, 14.5 ounce can  
1 ½ tsp sweet spanish smoked paprika (pimenton dulce)  
½ cup dry white wine  
Pinch or two of saffron threads  
6 cups (1 ½ quarts or 48oz) unsalted chicken stock  
(can also use water or clam juice or mixture of stock and/or clam juice and water)  
1 bay leaf  
1 dried ancho chile, seeds removed, optional  
2 cups bomba or calasparra rice (Spanish variety for paella)  
3 canned or jarred piquillo peppers, blotted dry and seeds removed, sliced lengthwise into thin strips  
Lemon wedges, to serve

Optional garnishes: canned artichoke hearts, blanched green beans, cooked peas, extra cooked chorizo

### INSTRUCTIONS:

Pat the chicken thighs dry with paper towels and season with salt. Heat the olive oil in a deep 12-inch sauté pan set over medium-high to high heat (use the most powerful burner on your stove). When the oil is hot, add the thighs skin side-down and sear the chicken on both sides til golden brown and almost fully cooked, about 10-15 minutes per side, lowering heat if needed to prevent burning (while the chicken is browning you can use the time to dice the onions and peppers, mince the garlic and slice the chorizo). Set the chicken aside and pour off about half the accumulated fat. Reserve it. Add the chorizo slices to the pan and brown on both sides; remove from pan and reserve.

Meanwhile, add the saffron threads to the white wine; set aside and let steep.

**MAKE THE SOFRITO:** Add the onions and red peppers to the fat in the pan along with about 1 tsp of kosher salt. Cook about 5 minutes or so, til softened. Add the minced garlic and cook til fragrant. Add the tomatoes and cook over medium heat until the sofrito is reduced to a paste and is a deep burgundy-brown, stirring often to prevent sticking and burning. This process will take about an hour. The mixture will slowly evaporate, darken in color and reduce by about three-quarters. If necessary, lower the heat and add some of the reserved fat to prevent sticking. The concentrated sofrito is what gives paella its depth of flavor and signature color so be patient with this process.

A TRUE NAPA VALLEY CLASSIC SINCE 1976

NAPACELLARS.COM