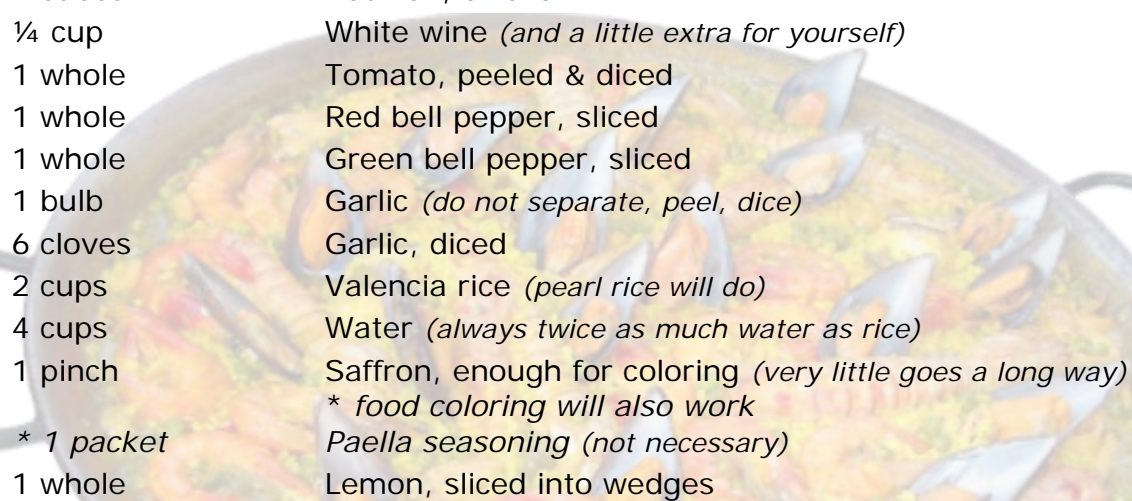


Authentic Spanish Paella Recipe

(Makes 4 servings)



2 x ¼ cups	Virgin olive oil (<i>¼ cup for each skillet</i>)
1 whole	Yellow onion, diced
1	Bay leaf
2 cubes	Bouillon, chicken
¼ cup	White wine (<i>and a little extra for yourself</i>)
1 whole	Tomato, peeled & diced
1 whole	Red bell pepper, sliced
1 whole	Green bell pepper, sliced
1 bulb	Garlic (<i>do not separate, peel, dice</i>)
6 cloves	Garlic, diced
2 cups	Valencia rice (<i>pearl rice will do</i>)
4 cups	Water (<i>always twice as much water as rice</i>)
1 pinch	Saffron, enough for coloring (<i>very little goes a long way</i>)
* 1 packet	* <i>food coloring will also work</i>
1 whole	<i>Paella seasoning (not necessary)</i>
	Lemon, sliced into wedges

*** You can add whatever you want: meat, seafood, both, or keep it vegetarian**

- | | |
|---------------------------------------|-------------------------------------------|
| <input type="checkbox"/> Meat – diced | <input type="checkbox"/> Seafood |
| <input type="checkbox"/> Pork | <input type="checkbox"/> White fish |
| <input type="checkbox"/> Chicken | <input type="checkbox"/> Shrimp |
| <input type="checkbox"/> Rabbit | <input type="checkbox"/> Mussels |
| <input type="checkbox"/> Chorizo | <input type="checkbox"/> Clams |
| | <input type="checkbox"/> Calamari (squid) |
| | <input type="checkbox"/> Oysters |

1. In a medium skillet, heat ¼ cup olive oil, then add onion and cook until soft. Next add meat, 1 cube of bouillon, bay leaf, and white wine. Cook until meat is tender.
2. In a separate large skillet, heat ¼ cup olive oil, then add tomato, red pepper, green pepper, garlic (diced and whole), and seafood.
3. Once everything is cooked, pour contents of medium skillet into large skillet and mix. Add rice, water, 1 cube of bouillon, paella seasoning (if you have it), and saffron (or food coloring).
4. Cook over medium-high heat until boiling, then reduce to low heat and cover for approximately 10 minutes. **DO NOT STIR THE RICE. IF YOU MUST, ONLY SHAKE THE SKILLET.**
5. Remove from heat and let stand covered for approximately five minutes.
6. Decorate with lemon wedges.

¡Que Aproveche!