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Guest Chef Fig. 25
CHORIZO PAELLA WITH CHICKEN, SEAFOOD AND LECHON KAWALI
This paella is great for a special weekend lunch with the family. For a more authentic taste, try to get real saffron threads and not the powder—it’s worth the splurge.

Serves 6 to 8 Prep Time 30 minutes Cooking Time 45 minutes

FOR THE SPICE RUB
✓ 1 tablespoon sweet paprika
✓ 2 teaspoons dried oregano
✓ kosher salt and freshly ground pepper
✓ 1 (1-kilo) frying chicken, cut into 10 pieces
✓ 1/4 cup extra-virgin olive oil
✓ 2 Spanish chorizo sausages, sliced thickly (we suggest using El Rey, available at Unimart)
✓ 1/2 cup chopped prosciutto bits (optional)
✓ 200 grams ground pork
✓ kosher salt and freshly ground pepper
✓ 1 white onion, diced
✓ 4 garlic cloves, crushed
✓ 1/2 cup diced red bell pepper
✓ 1 bunch flat-leaf parsley leaves, some reserved for garnish and the rest chopped
✓ 1 (15-ounce) can whole tomatoes, drained and hand-crushed
✓ 4 cups short-grain Spanish rice
✓ 6 cups warm water
✓ 1 kilo cooked lechon kawali
✓ a generous pinch of saffron, mixed with
  2 tablespoons water
✓ 1 dozen Manila clams, scrubbed
✓ 1/2 kilo prawns, peeled and deveined
✓ 1/2 cup sweet peas, frozen and thawed
✓ sliced hard-boiled eggs
✓ lemon wedges; to serve

1. Make the spice rub. Combine ingredients in a small bowl. Rub the spice mixture all over the chicken. Cover and marinate for 1 hour in the refrigerator.

2. Heat oil in a paella pan over medium-high heat. Saute chorizo, prosciutto, and ground pork until brown. Remove from pan and set aside. Add chicken pieces, skin side down, and brown on all sides, turning with tongs. Add salt and freshly ground pepper. Remove from pan and set aside.

3. In the same pan, sauté onions, garlic, red bell peppers, and parsley. Cook for 2 to 3 minutes on medium heat. Add tomatoes and cook until the mixture has caramelized slightly and the flavors have melded. Fold in rice and stir-fry to coat the grains. Pour in water and simmer for 10 minutes, gently moving the pan around so the rice cooks evenly and absorbs the liquid.

4. Add cooked chicken, lechon kawali, chorizo mixture, and saffron. Add clams, tucking them into the rice. Give the pan a good shake and let it simmer without stirring until the rice is al dente, about 15 minutes. During the last 5 minutes of cooking, add prawns. When the paella is cooked and the rice looks fluffy and moist, turn the heat up for 40 seconds until you can smell the rice toast at the bottom, then it’s perfect.

5. Remove from heat and let it rest for 5 minutes. Garnish with peas, parsley, and sliced hard-boiled eggs. Serve with lemon wedges on the side.

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