

# RACHAEL

## Shrimp and Chorizo Paella

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### Ingredients

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For the paella spice:

- 1 tablespoon pimenton/smoked sweet paprika
- 2 teaspoons chili powder (2/3 palmful)
- 1 teaspoon cayenne pepper (1/3 palmful)
- 1 teaspoon ground turmeric
- 1/2 teaspoon saffron threads

For the paella:

- 1 pound large shrimp in shell
- 1 quart vegetable or chicken stock OR 3 cups stock plus one 6-ounce bottle clam juice, optional
- 2 tablespoons extra-virgin olive oil (EVOO)
- Salt and pepper
- About 1/2 pound chorizo or plant-

### Yield

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Serves: **4**

### Preparation

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For the paella spice, combine spices in small bowl.

For the paella, if whole, peel shrimp and save shells and heads as well. Devein shrimp, cutting down backs of shrimp, then rinse and **drain**.

Toast shells of shrimp in **saucepot** over medium-high heat until pink, bright and fragrant, add stock and bring to boil, then reduce at low boil to 3 cups and strain.

Heat a **large skillet** over medium-high, add about 1 tablespoon EVOO, 1 turn of the pan, add the shrimp, salt and pepper

- based chorizo, peeled and diced
- 1 small white or yellow onion, finely chopped
- 1 cup short-grain rice, such as Bomba or Arborio
- 2 cloves garlic, grated or chopped
- 1 scant tablespoon tomato paste
- ½ cup dry sherry or white wine
- ¾ cup fresh or frozen peas
- ¼ cup diced pimentos or piquillo peppers
- 1 lemon, juiced
- Chopped flat-leaf parsley

and cook 2 minutes to just take the color off and get them going, then remove to a plate. Add remaining oil, 1 turn of the pan, then cook chorizo 1 to 2 minutes to render out some of the fat, then remove. Turn the heat down just a touch, then add onion and rice and toast 2 minutes, then stir in paella spice. Grate in garlic, then stir in tomato paste. Add sherry or white wine, turn up the heat, and pick up the browned bits using the tip of a wooden spoon. Add about three-quarters of the stock, stir and bring to a boil over medium-high for 10 minutes, stirring occasionally, until most of the liquid is absorbed but not dry. Turn the heat down to medium-low, add peas, stir, then add peppers. Add back shrimp and chorizo, press into rice, then add remaining stock and cook 8 minutes more. Douse pan with lemon juice and top with parsley to serve.