

Paella Valenciana

by Eric Martinez

Main course

Meat

Pasta & rice

Traditional

Spanish

6 servings

60 min

Medium



Description

The original paella from Valencia: rice, chicken, rabbit, green beans and garrofón beans, simmered in a wide pan. The true classic, no seafood needed.

Ingredients

1. 400 g (14 oz) round rice (bomba rice)
2. 1 chicken, cut into pieces (about 500 g / 1.1 lb)
3. 300 g (10.5 oz) rabbit, cut into pieces
4. 200 g (7 oz) flat green beans (bajoqueta)
5. 150 g (5 oz) lima beans (garrofón) or large white beans
6. 2 ripe tomatoes, grated
7. 1 onion, chopped (optional)
8. 100 ml (7 tbsp) extra virgin olive oil

9. 1 teaspoon sweet paprika
10. Saffron (or food coloring) and salt to taste

Instructions

1. Heat the oil in the paella pan and sauté the chicken and rabbit pieces until golden brown on all sides.
2. Add the green beans and lima beans, and sauté for a few minutes together with the meat.
3. Add the grated tomato and paprika, stir well and cook for 2 minutes without burning the paprika.
4. Add hot water up to the level of the pan's rivets, add the saffron and salt, and let everything simmer together for about 20 minutes.
5. Spread the rice evenly across the whole pan and raise the heat for the first few minutes.
6. Lower the heat to medium and cook the rice for about 18-20 minutes without stirring, until it absorbs the broth.
7. Remove from heat, let it rest for 5 minutes covered with a cloth, and serve hot straight from the pan.