



Authentic Paella Valenciana

Savannah · 30/09/2024



Prep Time

2 hrs

Dificult

Medium

Servings

8

Description

A traditional paella Valenciana I lived in Spain for two years where I was taught the art of making paella which originated in Valencia I havent found anything on here which is even close to authentic so I thought I would add this recipe for those who would like to try a taste of Spain First and foremost you will need a special paella pan called a paellera or just a paella Trust me after you taste this youll be glad you bought the special pan

Ingredients

- - 1 tablespoon olive oil - ½ (4 pound) whole chicken
- cut into 6 pieces - ½ (2 pound) rabbit
- cleaned and cut into pieces - 1 head garlic
- cloves separated and peeled - 1 medium tomato
- finely chopped - 1 (15.5 ounce) can butter beans - ½ (10 ounce) package frozen green peas - ½ (10 ounce) package frozen green beans - 1 teaspoon mild paprika
- or to taste - 6 cups water
- or as needed - salt to taste - 1 pinch saffron threads
- or to taste - 1 pinch dried thyme
- or to taste - 1 pinch dried rosemary
- or to taste - 3 cups short-grain white rice
- or as needed

Instructions

1. Heat a paella pan over medium-high heat
2. and coat with olive oil. Add chicken
3. rabbit
4. and garlic; cook and stir until nicely browned. Move the browned meat to the sides of the pan
5. and add tomato
6. butter beans
7. peas
8. and green beans. Season with paprika
9. and mix well. Fill the paella pan almost to the top with water
10. measuring the water as you add it so you can determine the amount of rice to add later. Bring to a boil. Simmer for about 1 hour to make a nice broth. Season with a generous amount of salt
11. just enough saffron for a yellow color
12. thyme
13. and rosemary. Stir in half as much rice as the amount of water added to the pan. Cover
14. reduce heat to low
15. and simmer until all of the liquid has been absorbed
16. about 20 minutes. Cook's Note Rabbit can be very hard to find
17. so you can use a whole chicken instead. It also may be easier to use boneless chicken
18. but then you don't get any fun extras like hearts and livers. If you do use the hearts and livers
19. don't put them in until later
20. as they cook very fast. They will
21. however
22. add a nice flavor to the rest of the dish. The seasonings are intended to be added to taste to account for personal preferences. Add just enough saffron to make a nice yellow color. Season with thyme and rosemary if desired. The goal is to make a rich-tasting broth that will soak into the rice to make it delicious. Since paella pans come in different sizes
23. water and rice measurements are also left open for modifications. I like to use bomba
24. Valencia
25. or arborio rice.