

Classic Chicken and Sausage Paella

4 cups chicken stock
Pinch of saffron threads
1 tablespoon olive oil
½ pound chicken boneless, skinless chicken thighs
½ pound fresh chorizo sausage
1 small onion, diced
1 small red bell pepper, diced
2 garlic cloves, minced
1 cup paella rice
1 cup frozen peas
Salt and pepper

- Add the stock to a saucepan and bring to simmer. Add saffron; reduce heat and keep warm.
- Preheat oven to 400 degrees. Heat olive oil in a paella pan over medium-high heat.
- Add chicken and chorizo; cook until browned. Remove from pan.
- Add onions, peppers and garlic to pan; sauté until it begins to brown.
- Stir in rice; cook, stirring, 1 minute. Add stock and bring to a simmer. Add meat back to pan.
- Cook paella until rice is tender, about 20 minutes. Remove from oven; scatter peas over paella.
- Cover with foil and let paella stand 10 minutes.

Sautéed Shrimp with Smoky Marinara

Smoky Marinara

1 tablespoon olive oil
1 shallot, minced
1 clove garlic, minced
½ teaspoon smoked paprika
½ teaspoon red pepper flakes
½ cup white wine
2 cups san Marzano tomatoes
2 cups cooked pasta
1 tablespoon capers
Fresh chives
Sea salt and freshly ground black pepper

Shrimp

1 tablespoon olive oil, divided
¼ pound large shrimp, peeled and deveined
Pinch crushed red pepper flake, optional
1 garlic clove, sliced thin

- To make the shrimp: heat 1 tablespoon of oil in a skillet over medium high heat.
- Add remaining oil to pan. Cook shrimp, turning once, until pink and slightly charred.
- Remove shrimp from pan; reduce heat and add the oil.
- Cook the shallot and garlic until tender, about 3 to 4 minutes. Stir in the spices; cook 30 seconds.
- Add the white wine; cook until reduced by half. Add the tomatoes; cook until flavors combine.
- Stir in pasta, capers and chives. Season with chives, salt and pepper.
- Serve pasta topped with shrimp.

Mixed Green Salad with Almonds, Manchego Cheese and Sherry Dressing

1 tablespoon sherry vinegar
1 tablespoon orange juice
1 teaspoon honey
½ small shallot, minced
1 small garlic clove, minced
½ teaspoon fresh thyme, picked and minced
½ teaspoon sweet smoked paprika
½ teaspoon Dijon mustard
6 tablespoons olive oil
Sea salt and freshly ground pepper

4 cups mixed lettuces
¼ cup toasted marcona almonds, chopped
¼ cup pickled red onions (recipe below)
¼ cup manchego cheese, finely julienned
2 to 3 slices Iberico chorizo, finely julienned

- Add first eight ingredients to a mixing bowl; whisk to combine.
- Add a few drops of oil, whisking constantly, until emulsified.
- Continue whisking; add remaining oil in a slow, steady stream. Season with salt and pepper.
- Transfer dressing to a small container.
- Add remaining ingredients to the bowl.
- Toss with enough dressing to coat the leaves (reserve remaining).

Quick-Pickled Red Onions

1 cup white wine vinegar
¼ cup sugar
1 teaspoon salt
1 bay leaf
1 teaspoon mustard seeds, optional
1 large red onion, sliced thin

- Bring all ingredients except onions to a boil.
- Remove from heat, add onions and allow to cool to room temperature.
- Transfer to canning jar; refrigerate.