

# Northern Spanish Paella

**Country:** Spain

**Ports visited:** Bilbao, La Coruna, Barcelona, Palma, Cartagena, Valencia

**Ships visiting:** Anthem of the Seas, Wonder of the Seas, Vision of the Seas

Have a fiesta by trying some local paella in Spain while cruising on Anthem of the Seas in Bilbao and La Coruna; on Wonder of the Seas in Barcelona and Palma; and on Vision of the Seas in Barcelona, Palma, Cartagena, and Valencia.



Serves four

## Ingredients

Half an onion, finely chopped  
*(white or red)*

1 bell pepper *(red are my favourite, but any colour works)*

1 chorizo sausage  
*(200g)*

1lb of large shrimps

Vegetable oil *(200ml)*

Pinch of saffron

1 tsp of paprika

3 garlic cloves, finely chopped

Medium-grain rice  
*(2 cups for four people)*

2 cups of dry white wine

4 cups of chicken broth  
*(2 cups per cup of rice)* - You can use two cartons of chicken broth, use/make your own, or use chicken stock cubes to make the broth up *(easiest method)*

1 cup of green peas

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### Step 1

Heat your pan on a high heat (use a paella pan if you have one, if not, a regular large heavy-duty pan) and add in olive oil until it is hot.

### Step 2

Add in the onion, peppers, garlic and chorizo and sauté for ten minutes on a high heat.

### Step 3

If there is any excess oil, drain it and get rid of it.

### Step 4

Pour the two cups of white wine into the mixture. Add a pinch of saffron and teaspoon of paprika to the ingredients.

### Step 5

Spread the uncooked rice evenly around the pan.

Prepare your broth. If you are using pre-homemade stock or carton of stock, heat these up (in a pot on the hob, or in the microwave), ready to use. If you are using stock cubes, boil the kettle and pour four cups worth (1.3 litres) of hot water into a jug with your two stock cubes and mix.

### Step 6

Pour the stock evenly all over the paella, gently stir it in and leave to simmer for 30 minutes. Once the broth has almost soaked into the rice completely, add the shrimps, placing them mixed into the rice, and add the peas on top.

### Step 7

Put the dish into the oven and cook at 350 degrees for ten minutes to finish the dish off. Then check the rice – once all the broth is soaked in, and the shrimps and peas look cooked – put the pan on a heat-proof surface and cover with a clean dish cloth for ten minutes to let it cool a little and allow the flavours to finish developing. Then plate it up, or just grab a fork and eat it right out of the dish and disfrutar!

Buen provecho!

*Tip: Paella (like many dishes), is great paired with a nice wine. Since this dish has both seafood and red meat in it, red or white wines both go well. I would recommend a Spanish Rioja, as it works well with the strong smoky flavours of the chorizo and gives you the feeling that you are back in sunny Spain.*