



Paella

Ingredients

- pinch saffron
- 1/4 cup white wine
- 2 tablespoons [Fustini's Robust SELECT olive oil](#)
- 4 chicken wings
- paprika
- salt and pepper
- 3 anchovies, mashed to paste
- 1/2 pound Chorizo sausage
- 1 onion, diced
- 1 red bell pepper, roasted, peeled and diced
- 2 stalks celery, fine dice
- 2 garlic cloves, minced
- 1 cup long-grain rice
- 2 cups seafood stock
- 1/2 cup diced tomato
- chopped parsley
- [Fustini's Robust SELECT olive oil](#)

Directions

Step 1.

Soak saffron in wine for 30 minutes. Place olive oil in small to medium size paella pan or large skillet. Place the pan over moderate heat then season chicken with paprika, salt and pepper. Once the oil is hot, add chicken and brown on both sides. Add anchovies and stir in oil then add chorizo and cook to crumble. Add onion, pepper and celery and cook to soften vegetables. Add garlic and cook till fragrant. Add rice and stir. Cook rice until lightly browned, stirring frequently. Add wine and saffron and cook until the alcohol smell is gone. Add seafood stock and tomato and bring to simmer. Turn heat to low and cook until all liquid is gone and rice is fully cooked.

Serve with fresh chopped parsley and a drizzle of olive oil.