



# My Favorite Paella

**SERVES: 4-6**

Adapted from Jamie Oliver's  
*Food Escapes*

## Ingredients

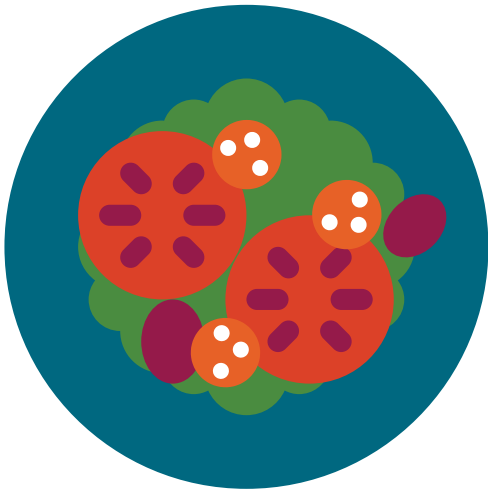
- Olive oil
- 2 raw chorizo sausages (9 oz total), thickly sliced
- 1 green bell pepper, roughly chopped
- 1 red bell pepper, roughly chopped
- 5 cloves of garlic, roughly chopped
- 1 yellow onion, peeled and roughly chopped
- Fresh flat leaf parsley
- Sea salt and fresh cracked pepper, for seasoning and to taste
- A pinch of saffron
- 12 oz of clams or mussels, debearded & cleaned
- 2½ cups of paella rice
- 7 oz of drained red peppers, diced
- 14-oz can diced tomatoes
- 4⅓ cups of chicken or vegetable stock
- 12 large shrimp, shells on
- 5 oz green beans, thinly sliced on an angle
- Sliced lemons, to serve

## Directions

1. Heat a paella pan or large wide skillet over medium heat and add 1-2 tablespoons of olive oil. Add in chorizo. Let cook for approximately 5 minutes, stirring occasionally.
2. As soon as the chorizo starts to brown and show color, add in the peppers, onion, garlic, and parsley stalks along with a pinch of salt and pepper. Add in saffron. Cook for another 10 minutes.
3. Add in the rice and jarred peppers, coat the rice with all the other flavors in the pan. About 1-2 minutes.
4. Pour in canned tomatoes and 3¼ cups of the stock. Season with salt and pepper.
5. Bring to a boil and then turn down to a simmer and let simmer for 15 minutes.
6. Stir occasionally, so the rice does not stick to the sides of the pan. Pile rice in the middle and flatten it out. Then, do that process again.
7. After approximately 15 minutes, the rice should be cooked, Add the seafood. If the rice looks dry, add some extra stock. Stir the seafood, so it cooks evenly. Add the green beans, and after 5 minutes, everything should be cooked.
8. Discard any clams or mussels that did not open.
9. Serve with fresh parsley and lemon wedges.

## Equipment

11-inch (minimum) paella pan, or a flat-bottom pan (not cast iron)



# Best Chorizo & Tomato Salad

**SERVES: 4 as a light meal**  
Adapted from Jamie Oliver's  
*Food Escapes*

## Ingredients

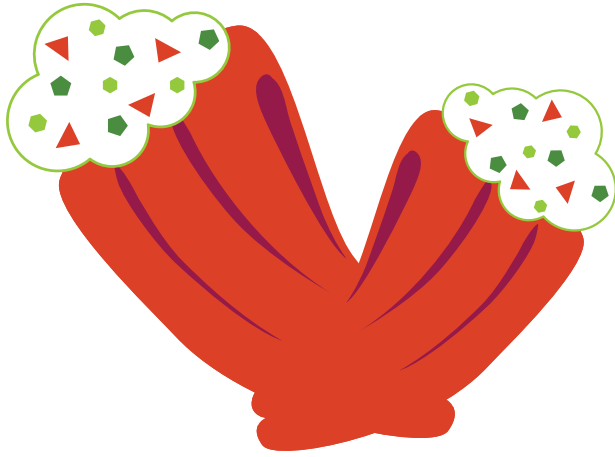
- 1 raw chorizo sausage, roughly sliced
- Olive oil
- 3 large ripe tomatoes
- 9-10 oz cherry tomatoes
- 3 scallions or 1 shallot, sliced
- Sea salt & fresh ground pepper
- Extra virgin olive oil
- Sherry vinegar
- Small bunch of fresh parsley (or basil or mint), finely chopped
- 2 cloves of garlic, finely sliced
- A rustic loaf of bread, to serve
- Optional: goat cheese or pata negra, to serve

## Directions

1. Lightly fry the chorizo in a pan with 1-2 tablespoons of olive oil. Stir with a wooden spoon.
2. Take the tomatoes and scallions/shallot and place them in the salad bowl, sprinkle with salt and pepper.
3. Add 1 tablespoon of extra virgin olive oil and sherry vinegar. Add parsley and toss everything together and set aside.
4. The chorizo should be crispy by now, add in the garlic. Keep it moving, so as not to burn it.
5. As the chorizo starts to cook, take it off the heat and add in 1-2 tablespoons of sherry, and it will stop the cooking.
6. Pour the chorizo-garlic mixture over the tomato mixture and toss.
7. Serve right away with bread!

## Equipment

- 9-inch skillet
- Salad bowl



# Stuffed Red Peppers

**SERVES: 4 TAPAS STYLE**  
Created by Michelle Dubis

## Ingredients

### FOR THE PEPPERS

- Two 16-oz jars roasted red peppers (to fill 8 peppers)
- ⅓ cup roasted red peppers, small dice
- ⅓-¼ cup assorted fresh herbs (at least 2), ex. basil and parsley OR 1 Tbsp dried Italian herb blend
- One 8-oz log chevre goat cheese, cut into chunks
- ½ cup mascarpone cheese
- Salt and cracked pepper

### FOR THE PESTO

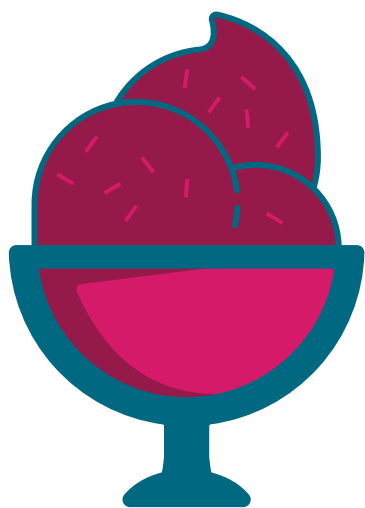
- ½ cup roasted and lightly salted pistachios, crushed in a mortar and pestle or crush in plastic bag
- 1 bunch fresh oregano, finely chopped (approximately ¼ cup packed)
- ¼ cup grated manchego cheese
- Zest of 1 large lemon
- Salt and cracked pepper
- ½ cup extra virgin olive oil

## Directions

1. Set oven to 350 and remove cheese from fridge.
2. Line a baking pan with foil and lightly grease it.
3. Prepare peppers by slicing some off near its opening, so that each pepper you'll stuff is about 3 inches long. Use the excess in cheese mixture.
4. Place chevre goat cheese in mixing bowl and break it up so it is easier to mix.
5. Combine pesto ingredients in a small bowl: pistachios, oregano, manchego cheese, lemon zest and olive oil. Season with salt and pepper. Set aside.
6. Add excess diced red peppers and mascarpone to cheese mixture.
7. Chop fresh herbs finely and add to cheese mixture. Season mixture with salt and pepper. Combine cheese mixture using a fork. Cheese should be soft by now.
8. Using a small spoon, scoop in a spoonful of cheese mixture into each pepper and push in with your finger. Fill 8 peppers; if you have extra, fill more.
9. Lay each pepper onto the pan and bake for 15-17 minutes. Cheese should start to brown.
10. Serve with pesto topping over peppers.
11. Optional: Drizzle with extra virgin olive oil.

## Equipment

Medium mixing bowl  
Small bowl  
11x9-inch baking pan



# Tinto de Verano Sorbet

**SERVES: 6**

Adapted from Jamie Oliver's  
*Food Escapes*

## Ingredients

- 2½ cups sugar
- 1¼ cups red wine (such as a Rioja)
- 1¼ cups lemon-flavored soda
- 1 lemon, for zest and juice

*Substitution: If you don't want to use sugar, use ¾ cup honey and ½ cup brown sugar.*

## Directions

1. Heat up 1¼ cup water and sugar in a pan until the sugar dissolves.
2. Turn the heat up and bring to boil. Cook until it becomes a syrup. About 5-7 minutes.
3. Pour the red wine, lemon-flavored soda, lemon juice and zest into the Tupperware container. Add the cooled syrup mixture and stir.
4. Place the container into the freezer. For the first hour, use a fork to stir the mixture every 15 minutes.
5. Let freeze with plastic wrap or lid over the top.
6. When ready to serve, scoop the mixture out and pulse in a food processor to fluff it. If you don't have a food processor, scoop into individual glasses and mash it up with a fork.
7. This can be served with fresh or dried fruit, such as berries or figs, fresh mint and maybe a sprinkle of cinnamon.

## Equipment

- Tupperware
- Food processor