



Perfect Paella on a Pellet Grill

Ingredients:

- 1 tablespoon olive oil
- 1 pound boneless, skinless chicken thighs, cut into 1-inch pieces
- 1/2 pound chorizo sausage, sliced
- 1/2 cup chopped onion
- 1/2 cup chopped green bell pepper
- 2 cloves garlic, minced
- 1 teaspoon smoked paprika
- 1/2 teaspoon saffron threads
- 1 cup white rice
- 2 cups chicken broth
- 1 (14.5 ounce) can diced tomatoes, undrained
- 1 cup frozen peas
- 1/2 pound medium shrimp, peeled and deveined
- 1/4 cup chopped fresh parsley
- Lemon wedges, for serving

Instructions:

1. Preheat your pellet grill to 400 degrees F (200 degrees C). Use a mild wood pellet like oak or cherry for optimal flavor.
2. Heat olive oil in a large paella pan or cast iron skillet over medium heat on the grill. Add chicken and chorizo and cook until browned, about 5 minutes.
3. Add onion and green bell pepper and cook until softened, about 5 minutes more. Stir in garlic, paprika, and saffron; cook for 1 minute.
4. Pour in rice and cook, stirring constantly, for 1 minute.
5. Add chicken broth, tomatoes, and peas. Bring to a boil, then reduce heat to low, cover, and simmer for 15 minutes.
6. Stir in shrimp and cook until pink and opaque, about 5 minutes more.
7. Remove from heat and let stand for 5 minutes before serving. Garnish with parsley and lemon wedges.

Tips:

- For a more authentic paella, use Bomba rice.
- If you don't have saffron, you can substitute turmeric for color.



- Don't stir the rice mixture after it comes to a simmer. This will help it develop a crispy bottom layer called "socarrat."
- Serve with aioli (garlic mayonnaise) for dipping.

Additional Information:

- **Prep Time:** 20 minutes
- **Cook Time:** 30 minutes
- **Serves:** 4-6 people