

# KOHLER FOOD & WINE

## Paella Valencia

Brent Davis, Executive Chef  
Bacchus – A Bartolotta Restaurant

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**TIME: 1 hour**

**YIELDS: 6 servings**

2 tablespoons olive oil  
1 large onion, sliced  
1 clove garlic, sliced  
2 quarters chicken, separate thighs and legs  
2 legs rabbit  
3 ounces Spanish chorizo, finely diced  
1 cup piquillo peppers, sliced  
2 cups butter beans, cooked  
2 cups crushed tomato  
6 cups chicken stock  
2 cups Bomba rice  
Pinch saffron threads, crumbled  
Salt and pepper to taste

### STEP 1

In a large paella pan or wide, heavy-bottomed skillet, heat 1 tablespoon olive oil over medium heat. Season the chicken with salt and pepper. Add to the pan and cook, turning occasionally, until golden brown on all sides, about 12 minutes. Transfer to a plate and set aside.

### STEP 2

Add the rabbit legs to the pan and sear the same way, adding more oil if needed. Cook until browned, then transfer to the plate with the chicken.

### STEP 3

Add the remaining 1 tablespoon olive oil to the pan, then add the sliced onion and garlic. Cook over medium heat until softened and fragrant, 3–4 minutes.

### STEP 4

Stir in the chorizo, piquillo peppers, and butter beans. Cook, stirring, until the chorizo begins to sizzle and release its oil, about 2 minutes.

### **STEP 5**

Add the crushed tomato, chicken stock, and saffron. Season with salt and bring to a boil.

### **STEP 6**

Stir in the rice, making sure it's evenly distributed. Nestle the chicken and rabbit back into the pan.

### **STEP 7**

Reduce heat to low, cover the pan (or loosely with foil), and cook until the rice is almost tender and most of the liquid is absorbed, about 18–20 minutes. Remove from heat and let rest uncovered for 5 minutes before serving.