

# Paella Party

## April 2010

### Menu:

Black Bean and Manchego Empanadas  
with Chimichurri Sauce

Paella with Chicken, Shrimp and Chorizo

Arugula & Orange Salad with Dates and Maple Dressing

Citrus Cornmeal Cake with Crushed Blueberry Sauce

## **Black Bean & Manchego Empanadas with Chimichurri Sauce**

**makes 12 empanadas**

1 can black beans, rinsed and drained  
1 green onions, finely sliced (whites and greens)  
1 tsp smoked paprika  
1 clove garlic, grated  
1 cup shredded manchego  
1 sheet frozen puff pastry, defrosted but still cold  
1 egg, mixed with 1 tbl water  
1 cup parsley leaves  
1/4 cup mint leaves  
1/4 cup chopped white onion  
1 tsp red chili flakes  
1/4 cup white vinegar  
1/2 cup olive oil  
salt and pepper

### **\*\*\* Preparation \*\*\*\***

Preheat oven to 375 degrees.

In a bowl, combine the beans, green onions, paprika, grated garlic and cheese. Season with a few pinches of salt and pepper.

Cut the dough into 12 squares. Fill each square with about 2 tablespoons of the bean mixture and fold into a triangle. Use a fork to seal the edges and brush the tops with the egg wash. Place on a baking sheet and bake for 15-20 minutes or until golden.

Meanwhile, combine the parsley, mint, onion, red chili flakes, vinegar and olive oil in a food processor and pulse until a chunky mixture (don't process until smooth). Season well with salt and pepper.

Serve the empanadas warm with the sauce for dipping.

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## Paella with Chicken and Shrimp

**serves 8-10**

6 boneless chicken thighs, trimmed of fat and cut into 3 pieces each

1 lb large raw shrimp, peeled and cleaned

salt and pepper

1 orange, zested

1 tbl Spanish paprika

olive, as needed

1/2 lb Spanish-style chorizo, sliced

1 white onion, diced

1/2 cup white wine

1 28-oz can diced tomatoes

large pinch crumbled saffron threads

3 1/2 cups short grain rice, (like Arborrio)

6-8 cups chicken stock

1 cup frozen peas, defrosted

### \*\*\* Preparation \*\*\*\*

Toss the trimmed chicken and shrimp with salt, pepper, orange zest, paprika and enough olive oil to lightly coat. Divide the shrimp from the chicken and set both aside for 1 hour to overnight.

Heat a large skillet or paella pan over medium-high heat. Add olive oil to lightly coat the bottom of the pan. Add the chicken and brown on both sides and remove from pan.

Add the chorizo and onions and sautee until onions are softened. Add the wine and scrape the bits from the bottom of the pan. Add the tomatoes and saffron. Cook for about 2 minutes.

Add the rice and stir to combine evenly. Add stock to cover the rice by about 1 inch and nestle the chicken into the rice. Stir gently to be sure the rice isn't sticking. Cover loosely with foil and simmer for about 15 minutes without stirring. Check the rice -- it should be just tender and not mushy. If it needs longer, add a bit more stock and cover and cook for 5 more minutes.

When rice is tender, place the shrimp and peas on top of the rice and sprinkle with a bit more stock. Cover tightly with foil. Cook for 5-10 minutes until shrimp begin to turn pink. Increase heat and cook for about 2-3 minutes until you can smell the rice toast.



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## Arugula and Orange Salad with Dates and Maple Dressing

**Makes 6 servings**

### **For the dressing:**

1 small shallot, peeled and roughly chopped

1/4 cup maple syrup

1 orange, zest and juice

1/4 cup apple cider vinegar

A pinch cinnamon

3/4 cup olive oil

salt

black pepper

### **For the salad:**

1 lb. baby arugula leaves

6 oranges, cut into segments

1 cup dates, chopped

3 oz. manchego cheese, shaved

### **\*\*\* Preparation \*\*\*\***

In a blender, combine the shallot, maple syrup, orange zest and juice, vinegar, cinnamon and olive oil. Blend until smooth. Season with salt and pepper to taste.

In a large bowl, toss together the arugula and citrus segments and dates. Dress with the vinaigrette, to taste. Top with shaved manchego.



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## Citrus Cornmeal Cake with Crushed Blueberry Sauce

**makes 1 9-inch cake**

### **for the cake:**

1 1/2 cup flour  
1/3 cup cornmeal  
3/4 cup sugar  
3 tsp bakind powder  
1/2 tsp salt  
1 lemon, zested  
1 orange, zested  
1 cup buttermilk  
2 eggs  
1 tablespoon limoncello  
1 stick butter, melted and cooled

### **for the sauce:**

2 cups Fresh blueberries  
1/4 cup limoncello  
powdered sugar, as needed

### **\*\*\* Preparation \*\*\*\***

#### **For the cake:**

Preheat oven to 350 degrees. Butter a 9-inch cake pan and line the bottom with parchment.

In a large bowl whisk together the flour, cornmeal, sugar, baking powder, salt, orange zest and lemon zest. In another bowl whisk together the buttermilk, eggs, limoncello and melted butter. Pour wet ingredients into the dry and stir until just combined. Pour into the pan and bake for about 30 minutes or until cake is set and edges begin to pull from the sides. Set aside and let cool slightly before serving.

#### **For the sauce:**

In a bowl, mash together the blueberries and limoncello. Taste and add more sugar as needed.  
Serve the cake cut into wedges with the sauce over the top.