

Spanish / Valencian

Rice & Paellas

Authentic Valencian Paella

with Chicken & Green Beans

Beans

⌚ Prep: 25m 🔥 Cook: 40m ⏳ Total: 65m 🍽️ 6 servings



Video ref: La cocina de Masito

MISE EN PLACE / INGREDIENTS

[11]

- ☐ 2.5 cups (500g) Bomba rice from Valencia (Matiz Bomba Rice)
- ☐ 0.5 lb Flat green beans (Romano beans)
- ☐ 1 pinch Toasted Spanish saffron threads (Badia)
- ☐ 1 sprig Fresh rosemary sprig
- ☐ 1 tsp Sweet smoked paprika (pimentón dulce)
- ☐ 1.5 tsp Fine sea salt
- ☐ 2 lbs Bone-in chicken cut into small bite-sized pieces
- ☐ 1 cup Large cooked white butter beans (Garrofó)
- ☐ 1 cup Freshly grated ripe tomato pulp
- ☐ 0.25 cup Extra-virgin olive oil
- ☐ 4.5 cups Warm water

🛒 US SUPERMARKET BRAND GUIDE

Bomba Rice: Matiz Valencian Bomba Rice

Absorbs 3× liquid without bursting or mushing. • 📍

Gourmet grain aisle.

Saffron Threads: Badia Spanish Saffron Threads

Floral aroma and natural golden hue essential for authentic Valencian broth. • 📍 Spice aisle.

COOKING SEQUENCE & CHECKPOINTS

- 1

Brown the Chicken

⌚ 8 min

Heat the 0.25 cup extra-virgin olive oil in the paella pan and brown the bone-in chicken pieces deeply with salt for 8 minutes.

✓ Checkpoint: Crispy browned chicken skin.
- 2

Sauté Vegetables, Paprika & Tomato

⌚ 4 min

Push meat to the pan perimeter, sauté the flat green beans and garrofó beans, then stir in the grated tomato and sweet smoked paprika in the center for 4 minutes.

✓ Checkpoint: Sweet reduced tomato and paprika sofrito.
- 3

Simmer Broth & Infuse Rosemary

⌚ 10 min

Pour in the 4.5 cups warm water up to the pan rivets, add the toasted saffron threads, and simmer for 10 minutes to build a rich golden stock, laying the fresh rosemary sprig on top of the simmering liquid and rice during the final 5 minutes of simmering to infuse its herbal aroma.

✓ Checkpoint: Golden fragrant bubbling broth infused with rosemary.
- 4

Add Rice & Form Socarrat

⌚ 18 min

Distribute Bomba rice evenly across the pan (never stir again). Cook 8 minutes on high, reduce to low for 8 minutes (resting the rosemary sprig on top of the rice for the last 5 minutes of simmering before removing), and blast 2 minutes on high heat to form the crispy socarrat.

✓ Checkpoint: Dry crackling sizzle at the base.

🛡️ **FOOD SAFETY & INTERNAL TEMPERATURE: 165°F (74°C) MANDATORY USDA SAFE MINIMUM INTERNAL TEMPERATURE FOR ALL POULTRY**

USDA Poultry Safety Minimum (≥165°F / 74°C) vs Dark-Meat Texture Target (175°F–185°F / 79°C–85°C): All poultry is microbiologically safe at the mandatory USDA minimum of 165°F (74°C). Cooking chicken thighs, drumsticks, and bone-in quarters to 175°F–185°F (79°C–85°C) melts collagen and yields a noticeably more tender, succulent bite.

👁️ **MASTER DONENESS CHECKPOINT:**

Tender separate rice grains with a crackling golden caramelized bottom layer (socarrat).

🔬 **WHY IT WORKS:**

The Socarrat Crunch: A final 2-minute high-heat blast caramelizes pan starches and olive oil at the bottom into a crackling crust.

⚠️ **TROUBLESHOOTING:**

Top grains undercooked: Cover pan with a clean kitchen towel off heat for 5 minutes.