

Arroz con Setas

(Mushroom Paella)

Please credit: Mushroom Council

Recipe by: Chef Angel Gandarilla, Café Ba Ba Reeba!, Chicago IL

Makes 2 servings

3 tablespoon olive oil
3/4 cup diced pork butt
1/2 cup diced ham (*optional*)
1½ cups chopped mushrooms
(mix of Portabella and Shiitake)
1 teaspoon diced garlic
1 teaspoon sweet pimenton
1/4 cup tomato puree
1 cup Spanish rice
2 threads saffron
4½ cups chicken stock
1 sprig rosemary
Salt, as needed

In a sauté pan, heat olive oil. Sauté pork, ham, mushrooms, garlic and pepper until mushrooms soften; add tomato puree. While constantly stirring, add Spanish rice, saffron and chicken stock. Continue to cook over medium heat until the rice begins to boil. Add the fresh rosemary, season well with salt and then place in a 450-degree oven for an additional 15-17 minutes. Before serving the paella, let rest for at least 2 minutes so that the rice absorbs the liquid completely.

