

PAELLA PARTY!

A festive gathering for 6

Take your dinner guests on a holiday! It's not hard to pretend you're in sun-drenched Spain when you're grazing on tapas and nibbling rich and tasty paella right out of the pan.

Two quick dishes kick things off – these are both fork-and-plate appetizers, but not so fiddly they can't be eaten while standing, mingling, or balanced on a knee. The main dish is the delicious paella, which will be the star of your fun and casual gathering.



#1



#2

The Menu:

- #1 Mackerel Salad Tapa
Double recipe
To view the recipe, follow this link: <http://bit.ly/2phGjFL>
- #2 Quail Breast & Chorizo Paella
To view the recipe, follow this link: <http://bit.ly/2obYNXg>
- #3 Quail Eggs with Roasted Peppers & Olives
To view the recipe, follow this link: <http://bit.ly/2ockpTm>
- #4 A simple green salad with jam dressing
To view the recipe, follow this link: <http://bit.ly/2p3kP2A>



#3



#4



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Prepare the day before:

- Boil the quail eggs for #3, plunge them into cold water, and peel them. Cover the whole peeled eggs with fresh water and keep in the fridge; they'll stay in great shape til tomorrow.
- If you're roasting your own red peppers for #3 (instead of using a jar of piquillos), roast and peel them today, and keep them in the fridge.
- Caramelize the onions for the paella now, and small dice your sofrito (leek, celery & chorizo).
- Whip up the salad dressing now, so it's ready to shake and serve.

Before the party starts:

- If your Marcona almonds are raw, fry them up in a bit of olive oil, drain and then salt them right away. Keep them on a paper towel at room temperature.
- The salad for appetizer #4 can be prepped in advance and held in the fridge. We plated up individual portions in our recipe, but it's also lovely (and even easier) served family style.
- Salad greens can be washed, dried, and held in their salad bowl in the fridge, ready to go.

Party time:

- With the ingredients for both appetizers already prepared, they'll come together in a snap.
- Give your salad greens a quick fluff and dress them very lightly right before serving.
- Cooking the paella will be the festive and social center of the party!





Shopping List

Equipment:

12" Paella Pan

Meats & Dairy:

10 Boneless Quail Breasts

2oz Spanish dry-cured Chorizo

1 dozen Quail Eggs

Produce:

1 bunch Celery

1 small Leek

1 bunch flat-leaf Parsley

1 bunch Lemon Thyme (or substitute regular Thyme & Lemon Zest)

Salad Greens

1 Yellow Onion

1-2 Lemons

Pantry:

1 box Valencian Paella Base

1 tbsp Sherry Vinegar

Bomba Valencia Rice (1 ½ cups)

Black Garlic, 3 cloves

2 tins Jose Gourmet Small Mackerel in Olive Oil

¼ cup Marcona Almonds

1 jar Piquillo Peppers (or 2 Red Peppers to roast)

1 handful Picholine Olives

Spicy Pimenton (smoked Paprika)

Sweet Pimenton (smoked Paprika)

½ tsp Saffron Threads

A bit of the Mustard & Vinegar you have on hand

Extra Virgin Olive Oil

Alder Smoked Salt

Salt & Pepper

Wine Pairings:

- We recommend kicking off the evening with a white wine, and an Albariño or a Sparkling Chenin Blanc would be a lovely pairing with the bright flavors of these appetizers.
- For the main event, switch gears to a Spanish Grenache that will complement the richer flavors of the paella.



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