

## **Pork Shoulder, Mushroom, Artichoke & Asparagus Paella (6 servings)**

### **Ingredients:**

#### **Proteins & Vegetables**

- 3/4 lb pork shoulder, cubed
- 4oz guanciale
- 4oz pancetta
- 3/4 lb mixed mushrooms (approx. 1/4 lb each of: baby bellas, white mushrooms, shiitakes)
- Small handful of dried porcini mushrooms, rehydrated in fino sherry
- Artichoke hearts with stem – sautéed & set aside for garnish
- Whole asparagus spears – blanched or grilled for garnish

#### **Sofrito**

- 1 to 2 tomatoes, chopped
- 1/2 large onion, diced
- 2 to 3 cloves garlic, minced

#### **Liquids**

- 7.5 cups (about 2 quarts) chicken stock

#### **Spices**

- 1/4 gram saffron threads (a generous pinch)
- 1/2 tbsp Spanish smoked paprika
- Salt to taste (start with about 1/2 tsp)

#### **Other**

- 2 to 4 tbsp olive oil for sautéing

### **Cooking Method:**

1. **Brown the Proteins First:** In a large paella pan, heat a portion of the olive oil over medium heat. Brown the cubed pork shoulder, guanciale, and pancetta until golden and set them aside on a plate.
2. **Sauté the Artichokes:** In the same pan, sauté the artichoke hearts until lightly golden, then remove and set them aside as well.
3. **Make the Sofrito:** Add a bit more olive oil if needed, then add the chopped onions, garlic, and tomatoes into the pan. Cook until they soften and reduce into a flavorful sofrito base.
4. **Combine and Simmer:** Once the sofrito is ready, add the browned meats back into the pan along with the mushrooms and saffron. Pour in the chicken stock and Spanish smoked paprika, and season with salt to taste.
5. **Cook the Paella:** Allow the mixture to simmer and let the rice cook until the liquid is absorbed and everything is tender and flavorful.
6. **Finish and Serve:** Once the paella is cooked, gently place the sautéed artichoke hearts and the whole asparagus spears on top for garnish. Serve with a side of garlic or lemon aioli.