**Show Name:** Emeril’s Florida

**Episode Name:** “Viva Florida”

**Episode Number:** CCEMF-103H

**Paella “Valenciana”**

Recipe courtesy of The Columbia Restaurant/Ybor City, Tampa, Florida

***Ingredients:* Paella “Valenciana”**

½ cup Spanish extra-virgin olive oil

1 large Spanish onion, chopped into eighths

1 large green pepper, chopped into eighths

2 medium tomatoes, chopped

2 garlic cloves, minced

1 pound boneless chicken breast

¾ pound boneless pork loin

½ pound squid, tentacles and tubes

12 scallops, 10- 20 count

¾ pound shrimp, 36-40 count

8 mussels

8 littleneck clams

2 cups long-grain rice

4 cups chicken stock

½ teaspoon saffron

Columbia Seasoning

1 whole bay leaf

**FOR GARNISH:**

¼ cup dry white wine

½ cup small peas, cooked

2 roasted red peppers, cut into strips

4 white asparagus tips

***Method:***

Using a mortar and pestle, pulverize the saffron to create a powder. In a small saucepan, heat chicken stock and add saffron. Allow saffron to dissolve; keep warm until use. Cut the squid into ¾ inch-wide tubes. Cut the chicken and pork into approximately 1 inch pieces.

In a large Paella pan or large ovenproof casserole, heat ½ cup olive oil on the stove and sauté onion, green pepper, tomatoes, and garlic until onion is transparent. Add pork and chicken to the pan, season with 2 tablespoons of Columbia Seasoning, and cook until meat is lightly browned on all sides. Add all of the seafood and sauté for 1 minute. Add chicken stock, bay leaf and rice; stir well. Bring mixture to a boil, then cover and bake in oven at 400 degrees for approximately 20 minutes or until rice is done.

***Plating / Assembly***

Sprinkle with wine and garnish with peas, roasted red peppers, and asparagus tips.

Serve out of pan.

**Yield:** Recipe serves 4-6