



**Educational Tours**

# LIGHTS! CAMERA! PAELLA!

## *Extra Credit Activity*

Put your Spanish vocab to the test in your very own cooking video. Work in a group or make it a solo act, whichever you prefer. Read through the directions below and then, start cooking!

### PROJECT RULES

1. Decide if you'd like to work alone or in a group.
2. Write out your script in Spanish ahead of time. To keep your video short, we recommend presenting the ingredients, adding pre-measured items into the pan, and finally, presenting the dish.
3. Review the recipe below and see what ingredients you have in your house. Then, make a list of what you need and head to the grocery store. Feel free to use your own recipe as well.
4. Before you start filming, organize your ingredients so they're ready to go when the camera starts rolling.
5. Remember, whether you're filming alone or with a group, the entire video should be in Spanish!
6. Share the video with your class.

### INGREDIENTS

- 4 tablespoons olive oil
- 1 tablespoon paprika
- 2 teaspoons dried oregano
- 2 pounds skinless, boneless chicken breasts, cut into 2 inch pieces
- 3 cloves garlic, crushed
- 1 teaspoon crushed red pepper flakes
- 2 cups uncooked short-grain white rice
- 1 pinch saffron threads
- 1/2 bunch Italian flat leaf parsley, chopped
- 1 quart chicken stock and 1 bay leaf
- 2 lemons, zested
- 1 Spanish onion, chopped
- 1 red bell pepper, coarsely chopped
- 1 pound chorizo sausage, casings removed and crumbled
- 1 pound shrimp, peeled and deveined

### DIRECTIONS

- In a medium bowl, mix together 2 tablespoons of olive oil, paprika, oregano, and salt and pepper. Stir in chicken pieces to coat. Cover, and refrigerate for one hour.
- Heat 2 tablespoons olive oil in a large skillet or paella pan over medium heat. Stir in garlic, red pepper flakes, and rice. Cook, stirring to coat rice with oil, for about 3 minutes. Stir in saffron threads, bay leaf, parsley, chicken stock, and lemon zest. Bring to a boil, cover and reduce heat to medium low. Simmer for 20 minutes.
- Meanwhile, heat 2 tablespoons olive oil in a separate skillet over medium heat. Stir in marinated chicken and onion; cook 5 minutes. Stir in bell pepper and sausage; cook 5 minutes. Stir in shrimp; cook and turn the shrimp until both sides are pink.
- Spread rice mixture onto a serving tray. Top with meat and seafood mixture.
- Serves approximately 8 people.