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# What Geeks Eat...

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## Paella

8 ounces Chorizo  
1 medium onion, diced  
3 garlic cloves, minced  
1 cup drained diced tomatoes  
Kosher salt and freshly ground pepper  
3 cups short grain rice, rinsed well  
1 box chicken broth  
1 cup water  
1 cup white wine  
1 teaspoon saffron threads  
1 dozen frozen clams  
6 frozen scallops  
8 ounces frozen artichoke hearts  
Olive oil

Heat oil in a wide shallow skillet over medium-high heat. Saute the chorizo until browned, remove and reserve. In the same pan, make a sofrito by sauteing the onions, garlic, and tomatoes in olive oil. Cook for 2 or 3 minutes on a medium heat and cook until the mixture caramelizes a bit and the flavors meld. Fold in the rice and stir-fry to coat the grains. Add the chorizo and saffron and pour in the broth and wine and simmer, uncovered for 10 minutes over a medium low flame . Add the clams and scallops, and artichoke hearts, gently nudging them down into the rice. Cover and let simmer another 10 minutes. Remove the lid and turn the heat to medium-high and cook for a minute or two to allow the bottom to more fully toast. Remove from the heat and let it rest uncovered for 5 minutes before serving.