

45-minute shrimp, sausage, and veggie paella

BY CAROLINE CHAMBERS

Serves 4-6

Cook time: 45 minutes

Tools:

- [Chef's knife](#)
- [Cutting board](#)
- Colander
- [Large bowl](#)
- 12- to 14-inch cast iron skillet or another large oven-safe skillet (a shallow Dutch oven would also work!)
- Microplane
- 3 cloves of garlic, minced
- 1 1/2 teaspoons of smoked paprika (or a pinch of saffron if you have it)
- 2 cups of short-grain white rice (or bomba or arborio rice)
- 4 cups of chicken or vegetable stock
- Salt and pepper to taste
- 1/2 cup mayonnaise
- 1 lemon, preferably organic since we're going to zest it
- Handful of basil, finely chopped, plus some whole leaves for garnish
- 1 bunch of asparagus, cut into 1-inch pieces (woody ends trimmed off and discarded first)
- 1 cup of frozen peas
- 1 pound of peeled and deveined shrimp

Ingredients:

- 2 medium leeks, sliced and washed thoroughly
- 3 tablespoons of extra-virgin olive oil
- 12 oz. of andouille or chorizo sausage, sliced 1/4- to 1/2-inch thick (leftover Easter ham would also do well!)

Preheat your oven to 450°F.

To start, let's wash your **2 medium leeks**. Washing leeks is annoying, but they're worth it, promise! Chop off and discard the tough dark green parts and the roots, then slice the light green parts into thin rings. Place them in a colander set within a large bowl and fill it with water. Use your hands to submerge and wash the dirt off the leeks. Don't forget to look inside the layers! That's where the dirt hides. Once clean, lift the colander out of the bowl and rinse thoroughly. Dry them off with a clean dish towel.

Set a large oven-safe skillet over medium heat. Once warm, add **3 tablespoons of extra-virgin olive oil**. While your oil is warming, cut **12 oz. of andouille or chorizo sausage** into 1/4- to 1/2-inch slices. Add the washed leeks and sliced sausage to the pan, sautéing them for 5 minutes, until the leeks are softened and the sausage is beginning to brown. Add **3 minced garlic cloves** and **1 1/2 teaspoons of smoked paprika** and continue cooking until fragrant, about 1 minute.

Add **2 cups of short-grain white rice**, tossing to coat the rice in the oil and other cooked ingredients. Add **4 cups of chicken or vegetable stock** and **a generous pinch of both salt and pepper**, and bring to a simmer over medium heat. Once simmering, carefully add the pan to the oven, **UNCOVERED!!**, and bake for 15 minutes.

Meanwhile, make your lemon aioli. In a bowl, mix **1/2 cup mayonnaise**, the **zest and juice of half of your lemon**, **a handful of chopped basil**, and **a pinch of salt**. Set aside. Slice the other half of the lemon to use later as garnish. Also, cut the woody stems off of **1 bunch of asparagus** and discard them, then slice the stalks into 1-inch pieces.

Once your skillet has been in the oven for 15 minutes, remove it and carefully add the chopped asparagus and **1 cup of frozen peas**, stirring them into the rice. Place **1 pound of peeled and deveined shrimp** on top. Return the skillet to the oven and cook (still uncovered!) for an additional 10 minutes, until the veggies are vibrant and cooked and your shrimp is pink, opaque, and curled like a C.

Serve garnished with a generous dollop or drizzle of your aioli, a lemon slice, and **a few whole basil leaves**. Enjoy!