

CARE Package® Cook-off

Recipe by Chef Spike Mendelsohn

Canned Ham Paella with Red Eye Aioli



INGREDIENTS

3 tablespoons vegetable oil
1 tablespoon annatto seeds
1 cup white onion, diced
3 garlic cloves, sliced
2 cups canned ham, diced
4 cups chicken stock
2 tablespoons dried Italian seasoning
2 cups rice, uncooked
2 cups frozen peas, thawed

Salt and pepper
1 cup mayonnaise
1 tablespoon hot sauce
1 teaspoon instant coffee
1 tablespoon applesauce
1 can roasted peppers, julienned
1 cup parsley, leaves picked
1 tablespoon lemon zest

INSTRUCTIONS

Preheat the oven to 400° F.

In a large oven-safe sauté pan or paella pan, slowly heat the oil with the annatto seeds. When the oil turns bright red, strain out the seeds and reserve the oil. Add the onions, garlic, and canned ham to the annatto oil, and slowly cook for 7 minutes until the ham starts to get color.

Meanwhile, heat the chicken stock in a separate pot with the Italian seasoning. Add the uncooked rice and peas to the pan and season with salt and pepper. Add the heated chicken stock and stir. Place the whole pan in the oven and cook for 25 to 30 minutes.

While the paella is cooking, make the red eye aioli. In a bowl, whisk together the mayonnaise, hot sauce, instant coffee, and applesauce. Reserve on the side.

Remove the paella from the oven and cook on low on the stovetop for 5 minutes to crisp the rice. Turn off the heat and garnish with aioli, julienned peppers, parsley, and lemon zest. Serves 4 to 6 people.