

TINTO

PAELLA NIGHT

Preparation Instructions



Thank you for choosing Garces to transport you to Spain's Basque Country with our Paella Night from Tinto Pintxo! We hope you enjoy eating it, as much as we did making it for you.

Meal Package must be refrigerated until final preparation.

Enjoy by: _____

Contents:

- Chicken & Chorizo Paella, Paella Rice, Confit Chicken Legs, Garlic Aioli, Watercress, Parsley, Olive Oil, Sea Salt, Sourdough, Lemon Petals
- or -
- Calamari & Mussels Paella, Paella Rice, Calamari, Mussels, Smoked Paprika Aioli, Sourdough, Lemon Petals
- Chicken Brochettes, Parsley, Guindilla Aioli
- Octopus & Fingerling Potato Brochettes
- Beef Sliders with Manchego, Slider Rolls, Chorizo Aioli
- Semplice Salad, Grapefruit Segments, Pistachios, Preserved White Asparagus, Red Onion, Manchego, Grapefruit Vinaigrette

**GARCES
TRADING
COMPANY**



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Reheating Instructions:

1. Preheat oven to 350°F. Remove lids from all foil containers except mussels (if ordered).
2. Place paella rice and confit chicken legs in oven for 6 minutes, uncovered.
3. Rotate paella rice and confit chicken legs and return to oven. Add brochettes and beef patties to oven, uncovered, and continue reheat for another 6 minutes.
4. Place calamari or confit chicken legs on top of paella and return to oven. Add mussels (if ordered), covered, and sourdough, uncovered, to oven. Continue to reheat for 4 minutes.



To Finish Dishes Out of the Oven:

- **Chicken & Chorizo Paella** – Spread Garlic Aioli onto toasted Sourdough. Drizzle Paella and Chicken Legs with olive oil and sprinkle with Sea Salt and Parsley. Garnish with Watercress. Serve Paella with toasted Sourdough and Lemon Petals.
- **Calamari & Mussels Paella** – Spread Smoked Paprika Aioli onto toasted Sourdough. Serve Paella with Sourdough and Lemon Petals.
- **Chicken Brochettes** – Spoon half of Guindilla Aioli onto plate. Arrange Chicken Brochettes on top and sprinkle with half of Parsley.
- **Octopus & Potato Brochettes** – Spoon remaining half of Guindilla Aioli onto plate. Arrange Octopus & Potato Brochettes on top and sprinkle with half of Parsley.
- **Beef Sliders with Manchego** – Spread Chorizo Aioli onto Slider Rolls. Add patties with melted Manchego.
- **Semplice Salad** – Combine Green Salad, Red Onion, Preserved White Asparagus, Pistachios, Grapefruit Segments and Grapefruit Vinaigrette in large bowl and toss. Top with Shaved Manchego.



Consumers are advised that eating raw or undercooked food may increase the risk of foodborne illness.



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