

Seafood Paella





Instructions

1. Cook rice according to package while using seafood stock in place of water. This will ensure a rich seafood taste and deep flavor profile.
2. Add garlic, saffron, onion, tomatoes, salt and pepper.
3. Simmer without stirring.
4. In a separate pan brown sausage in olive oil, then sear shrimp and reserve for later.
5. After five minutes of simmering bury mussels and clams into rice.
6. Introduce sausage and shrimp to marry all ingredients.
7. Cook on medium heat until the shellfish have opened.
8. Serve with a crusty bread or rolls found at Joe's from Rosie's Place or Perk Up Cafe.

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