



Authentic Seafood Paella

Savannah · 30/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

2

Description

Paella is a classic Spanish dish of rice cooked with shellfish and seasoned with saffron. It is perfect for easy entertaining.

Ingredients

- 2 tablespoons olive oil - 1 onion
- finely diced - ½ tomato
- finely diced - 1 pinch salt - ½ tablespoon smoked paprika - 6 fresh romano or green beans - ½ cup canned butter beans
- drained and rinsed - ½ cup white rice - 6 large shrimp - 6 mussels - 6 clams - 1 cup white wine - 2 cups seafood stock - 1 pinch saffron threads - 1 teaspoon finely chopped fresh rosemary - 1 cup fresh peas - 5 baby squid
- cut into rings and tentacles - 1 lemon
- cut into wedges - 1 tablespoon chopped fresh flat-leaf parsley

Instructions

1. Heat olive oil in a large skillet or paella pan over high heat. Cook and stir onion
2. tomato
3. salt
4. and smoked paprika into the hot oil until softened
5. about 3 minutes. Add romano beans
6. butter beans
7. and rice; cook and stir until rice is coated with oil
8. 2 to 3 minutes. Place shrimp
9. mussels
10. and clams over the top of the rice mixture. Pour in white wine and seafood stock; sprinkle in saffron threads and rosemary. Bring mixture to a simmer. Turn shellfish and continue to cook until clams and mussels have opened
11. and shrimp are pink and cooked through
12. about 5 minutes. Remove clams
13. mussels
14. and shrimp and set aside. Stir peas into the paella; simmer
15. uncovered
16. until rice is tender and has absorbed the liquid
17. 20 to 25 minutes. Stir in squid
18. and return clams
19. mussels
20. and shrimp to the pan. Cook until squid is opaque and cooked through
21. 2 to 3 more minutes. Serve with lemon wedges and chopped parsley.