



Mixed Seafood Paella Valenciana



4 Servings



45 minutes

Ingredients :

- Olive oil
- Onion
- Garlic cloves
- Red bell pepper
- Tomato
- Short -grain Spanish rice
- Seafood stock
- Saffron threads
- Paprika
- Salt
- Black pepper
- Shrimp
- Mussels
- Clams
- Squid
- Fresh parsley
- Lemon wedges



Instructions :

1. Heat olive oil in a wide paella pan over medium heat and sauté the onion until soft .
2. Add garlic and red bell pepper and cook until fragrant .
3. Stir in grated tomato and cook until the mixture thickens slightly .
4. Add paprika , saffron , salt , and black pepper and mix well .
5. Pour in the rice and stir to coat it evenly with the sauce .
6. Add warm seafood stock and spread the rice evenly without stirring .
7. Simmer until the rice begins to absorb the liquid .
8. Arrange shrimp , mussels , clams , and squid on top of the rice .
9. Continue cooking until the seafood is cooked through and the rice is tender .
10. Remove from heat and let the paella rest for a few minutes .
11. Garnish with fresh parsley and serve with lemon wedges .