



Seafood & Chorizo Paella



4 Servings



45 minutes

Ingredients :

- Olive oil
- Spanish chorizo
- Onion
- Garlic cloves
- Red bell pepper
- Paella rice
- Smoked paprika
- Saffron threads
- Seafood stock
- Shrimp
- Mussels
- Squid rings
- Salt
- Black pepper
- Fresh parsley
- Lemon wedges



Instructions :

1. Heat olive oil in a wide pan over medium heat and cook the chorizo until lightly crisp ,then remove and set aside .
2. In the same pan ,sauté the onion and red bell pepper until soft ,then add garlic and cook briefly until fragrant .
3. Stir in the paella rice ,smoked paprika ,and saffron ,coating the rice evenly in the oil .
4. Pour in the seafood stock and season with salt and black pepper ,spreading the rice evenly without stirring .
5. Simmer uncovered for about 10 minutes until the rice begins to absorb the liquid .
6. Add the shrimp ,mussels ,squid ,and cooked chorizo on top of the rice ,pressing gently into the pan .
7. Continue cooking until the seafood is cooked through and the rice is tender with a crisp bottom layer .
8. Remove from heat ,cover loosely ,and let the paella rest for 10 minutes .
9. Garnish with fresh parsley and serve with lemon wedges on the side .