



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.