



Seafood Fideuà (Spain)



4 Servings



45 minutes

Ingredients :

- Fideuà noodles
- Shrimp
- Mussels
- Squid rings
- Olive oil
- Garlic
- Onion
- Tomato puree
- Seafood broth
- Saffron threads
- Paprika
- Salt
- Black pepper
- Lemon wedges



Instructions :

1. Heat olive oil in a wide pan over medium heat and lightly toast the fideuà noodles until golden, then remove and set aside.
2. In the same pan, sauté garlic and onion until soft and fragrant.
3. Add squid rings and cook briefly until just tender.
4. Stir in tomato puree, paprika, saffron, salt, and black pepper, cooking until the mixture thickens slightly.
5. Return the toasted noodles to the pan and pour in the seafood broth, spreading everything evenly.
6. Arrange shrimp and mussels on top, then simmer without stirring until the noodles absorb the liquid and form a light crust at the bottom.
7. Remove from heat, cover, and let rest for five minutes before serving with lemon wedges.