

# HOW TO COOK

## PAELLA



### INGREDIENTS

- 2 cups of short-grain rice)
- 4 cups seafood or fish broth
- Shrimp,mussels,squid,white fish
- 4 cloves garlic,1 red pepper,1 tomato grated,1 onion
- 1 teaspoon saffron threads
- 1 teaspoon smoked paprika
- Salt and pepper to taste



#### STEP 1: PREPARE INGREDIENTS

- Clean and prepare all seafood. Season shrimp, squid, and fish with salt and pepper.
- Heat the seafood or fish broth and dissolve the saffron threads in it.
- In a paella pan, heat olive oil over medium heat.

#### STEP 2: SAUTE AROMATICS

- Add the chopped onion, garlic, and red bell pepper to the pan.
- Saute until the vegetables are softened.
- Stir in the grated tomato and cook until it's slightly reduced.



#### STEP 3: ADD RICE AND LIQUIDS

- Sprinkle the rice into the pan and stir to coat it with the oil and flavours.
- Pour in the saffron-infused seafood or fish broth, add smoked paprika, and season with salt.



#### STEP 4: COOK SEAFOOD

- Nestle the shrimp, mussels, clams, squid, and fish into the rice.
- Cover the pan and simmer for about 15-20 minutes or until the rice is cooked and the seafood is done. The mussels and clams should open.



#### STEP 5: FINISH AND SERVE

- Garnish with chopped parsley.
- Serve hot, straight from the pan, with lemon wedges on the side.



Enjoy your delicious seafood paella with the vibrant flavours of the sea!