

## Seafood Paella

Serves 6-8

- 53 g olive oil
- 1 whole onion, finely chopped
- ½ C bell pepper, finely chopped
- 1 whole tomato, peeled and chopped
- 2 cloves garlic, finely minced
- 2 tsp salt, to taste
- ⅛ tsp oregano
- 1 bay leaf
- Pinch saffron (20 stamens)
- 1 T paprika
- 700 ml fish stock (or veg. stock)
- 2 C (400 g) Basmati/Jasmine rice
- 12 whole clams or mussels
- 450 g shrimp, shelled
- 450 g scallops
- 225 g squid
- ½ C peas
- 1 T pimientos, sliced thin
- 2 T dry Spanish sherry



1. Heat **oil** in paella pan or skillet.
2. Sauté **onion, bell pepper, tomato, garlic, salt, oregano, pepper** and **bay leaf** for **2 minutes**.
3. Add **saffron** and **paprika**; cook, stirring, **1 minute**
4. Add hot **stock** (about 700 ml, may need more later). Bring to a boil and add **rice**.
5. Cover and **cook 10 minutes**. Check liquid level from time to time.
6. Arrange **shrimp, scallops** and **squid** on top of rice. Cover and cook over **low heat** until rice is cooked, **about 15-20 minutes**.
7. Steam **clams** or **mussels** separately. Add to paella at end.
8. Garnish with **peas** and **pimiento** and sprinkle with **sherry**.