

Authentic Spanish Paella Recipe With Seafood | Easy Paella Recipe



Paella is a traditional Spanish dish made with rice, vegetables, seafood, and meat. It is a popular dish served at festivals and celebrations. Paella is a versatile dish that can be made with a variety of ingredients, but seafood

is a common addition. This recipe will teach you how to make an authentic Spanish paella with seafood, making it a perfect meal for your next party or gathering.

Ingredients:

- 1 cup Bomba rice
- 1/2 cup olive oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 red bell pepper, chopped
- 1 green bell pepper, chopped
- 1 cup tomato sauce
- 1 cup fish stock
- 1 cup white wine
- 1 pound mussels, scrubbed and debearded
- 1 pound clams, scrubbed and soaked
- 1 pound shrimp, peeled and deveined
- 1 pound calamari, cleaned and sliced
- 1/2 cup peas
- 1 lemon, cut into wedges
- Salt and pepper to taste

Instructions:

1. Heat the olive oil in a large paella pan or Dutch oven over medium heat. Add the onion and garlic; cook until softened about 5 minutes.
2. Add the bell peppers and cook until softened about 5 minutes more.
3. Stir in the tomato sauce, fish stock, white wine, mussels, clams, shrimp, calamari, peas, lemon wedges, salt, and pepper. Bring to a simmer and cook until the rice is tender and the seafood is cooked through about 20 minutes.
4. Serve immediately.

Tips:

- If you don't have a paella pan, you can use a large Dutch oven or skillet.
- You can use any type of seafood you like in this recipe. Feel free to add or remove seafood as desired.
- If you can't find Bomba rice, you can use another type of short-grain rice, such as Arborio or Carnaroli.
- Serve your paella with a side of crusty bread to soak up all the delicious juices.

This authentic Spanish paella recipe is sure to impress your friends and family. The combination of seafood, vegetables, and rice makes for a delicious and satisfying dish. Whether you're cooking for a special occasion or just want to enjoy a taste of Spain, this recipe is sure to please.

Authentic Spanish Paella: Recipe With Seafood: Easy Paella Recipe



★★★★★ 5 out of 5
Language : English
File size : 4793 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting: Enabled
Print length : 372 pages
Lending : Enabled



Authentic Spanish Paella: Recipe With Seafood: Easy Paella Recipe



★★★★★ 5 out of 5
Language : English
File size : 4793 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting: Enabled
Print length : 372 pages
Lending : Enabled





Unlocking the Secrets of History: The Republic of Laws by Leopold von Ranke

Delve into a Historical Masterpiece Embark on an extraordinary journey through the annals of history with Leopold von Ranke's captivating work, The Republic of...



Unlock the Secrets of Voice Perception with the Authoritative Oxford Handbook

The human voice is a captivating and complex phenomenon that has fascinated scientists, musicians, and philosophers for centuries. From the softest whisper to the most...