

Spanish Seafood Paella

A traditional Spanish dish with a twist, this Seafood Paella is a flavorful and colorful delight.



Spanish

45 min

Total time

Medium

Difficulty

450

kcal / serving

Ingredients

- 1/2 cup Arborio rice
- 1 cup chicken broth
- 4-5 large shrimp, peeled and deveined
- 1/2 cup mussels
- 1/4 cup diced chorizo
- 1/4 cup diced bell peppers
- 1/4 cup diced onion
- 2 cloves garlic, minced
- 1/2 teaspoon paprika
- 1/4 teaspoon saffron threads
- Salt and pepper to taste
- 2 tablespoons olive oil
- Fresh parsley for garnish

Steps

- 1 In a pan, heat 1 tablespoon of olive oil over medium heat.
- 2 Sauté the diced onion, bell peppers, and garlic until softened.
- 3 Add the diced chorizo and cook until it starts to brown.
- 4 Stir in the Arborio rice, paprika, saffron threads, salt, and pepper, and cook for 1-2 minutes.
- 5 Pour in the chicken broth and bring to a simmer. Cover and let it cook for 15-20 minutes.
- 6 In another pan, heat 1 tablespoon of olive oil and cook the shrimp and mussels until they are cooked through.
- 7 Once the rice is cooked, top it with the cooked seafood.
- 8 Garnish with fresh parsley before serving.