



Seafood Paella & Pinot Gris Reserve

SERVINGS: 4-6

PREPPING TIME: 20-25 MIN

COOKING TIME: 35-40 MIN

Ingredients

- 6 cups seafood broth
- 1 teaspoon thread saffron
- 1 teaspoon smoked paprika
- 2 tablespoons extra virgin olive oil
- 1 medium onion, chopped
- pinch sea salt
- 6 cloves garlic, minced
- 1 large tomato, roughly diced
- 1 7 oz. jar fire roasted piquillo peppers, we like Navarrico
- 2 cups Bomba paella rice
- 1 pound jumbo shrimp or Langoustines, deveined
- 12 Manilla clams, rinsed
- 12 mussels
- 12 scallops, 10/20, rinsed
- 1 cup petite peas
- 1 tablespoon flat leaf parsley, chopped
- lemon wedges, flat leaf parsley for garnish, if desired

Directions

- Heat the seafood broth in a medium-sized pot, stir in the saffron and paprika, set aside.
- Heat the paella pan with olive oil over medium-heat until the oil shimmers. Add the onion and a pinch of salt. Sauté 4-5 minutes, until translucent. Add the garlic, tomato, and piquillo peppers and cook for another 5 minutes, or until the tomato begins to break down.
- Add the rice and stir until it is coated. Pour the broth over the rice and stir until the mixture is evenly distributed over the pan. Bring the mixture to a simmer, then sprinkle the peas across the top. Resist the urge to stir the rice after this step, however tempting that may be.
- Add the shrimp, clams, mussels, and scallops. Nestle them into the rice mixture simmer for 15 minutes, or until all the liquid is absorbed. Add more broth, if necessary.
- Cover pan with heavy foil and cook another 10 minutes. Check rice for doneness and make sure seafood is cooked through, and the clams and mussels are open. Remove from heat and garnish with parsley and lemon wedges. Serve with a chilled glass of Pinot Gris and a side of crusty bread.