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## **Seafood Paella**

**Serves 6**

### **Ingredients:**

- 1 tablespoon olive oil
  - 8 to 12 shrimp, peeled and de-veined
  - 6 scallops
  - salt and freshly ground black pepper
  - 8 ounces fresh Chorizo sausage, sliced
  - 1 medium onion, finely chopped
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2 cloves garlic, minced  
½ red pepper, sliced  
½ green pepper, sliced  
1 teaspoon saffron threads  
1 teaspoon smoked paprika (or regular Spanish paprika)  
1 tablespoon tomato paste  
1½ cups medium-grain rice (bomba, casparella, or other medium-grain rice)  
½ cup white wine  
2 cups clam juice  
1½ cups water  
3 ripe Roma tomatoes, seeds removed and roughly chopped  
12 mussels, scrubbed and beard removed  
24 cooked langostino tails, thawed  
½ cup frozen peas  
salt and freshly ground black pepper  
¼ cup chopped fresh parsley  
1 lemon, cut into wedges

#### Directions:

1. Pre-heat the oven to 350° F.
  2. Pre-heat a large skillet, wok or paella pan over high heat. Season the shrimp and scallops with salt and freshly ground black pepper. Add the olive oil and when the oil is very hot, sear the shrimp and scallops briefly – about 1 minute per side. Remove the shrimp and scallops to a side plate and set aside.
  3. Add the chorizo to the pan and brown. Stir in the onions, garlic and peppers, and cook, stirring occasionally for 4 to 5 minutes. Sprinkle the saffron (rubbing it between your fingers) and smoked paprika into the pan and cook for a minute or two to toast the spices. Stir in the tomato paste and mix it in with the vegetables. Add the rice and stir to coat well. Cook for a minute or two.
  4. Pour the wine into the pan and scrape up any of the brown bits from the bottom of the pan with a wooden spoon or spatula. Let that simmer for a few seconds and add the clam juice, water and tomatoes. Season with salt and freshly ground black pepper. Stir and give the pan a shake to distribute the ingredients evenly. Bring everything to a simmer and simmer for 10 minutes.
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5. Transfer the pan to the oven for 15 minutes.
  6. Remove the paella from the oven and return it to the stovetop over medium heat. Sprinkle the peas over the rice and arrange the seafood on top - tuck the shrimp and langostino tails into the rice and place the scallops and mussels on top of the rice in a decorative manner. Cover with a lid and let the dish simmer on the stovetop for about 5 to 10 minutes.
  7. You should start to hear a little sizzling or popping sound. That is the rice toasting on the bottom of the pan, forming what is called the *socarrat*, or flavorful layer of toasted rice. When there is no more liquid left in the pan, the mussels have opened their shells, and the rice on the bottom of the pan is a darker than the rest and a little crunchy, the paella is ready. Discard any mussels that did not open and sprinkle the parsley over the top. Serve with lemon wedges.
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