

# Deniz Mahsullü Paella

Authentic Spanish seafood paella with saffron, shrimp, mussels, oysters & chorizo. Easy homemade recipe ready in 1 hour. No special equipment needed!

30	35	65	6	Medium
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

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## Malzemeler

- 4 cup turkey stock
- 1 tsp saffron
- 3 tbsp olive oil
- 1 tsp salt
- 1 onion
- 1 bell pepper
- 3 clove garlic
- 6 oz sausage
- 3 cup rice
- 14 oz tomato
- 1 cup green bean
- 1 lb shrimp
- 1 lb mussel
- 1 lb clam
- 1 cup parsley

## Yapılış

- Prepare the saffron stock**

Combine 4 cups stock with 1 teaspoon saffron threads and 1 teaspoon salt in a medium saucepan. Bring to a boil over medium-high heat, then remove from heat and let steep for 15 minutes until the liquid turns golden yellow. Taste and adjust salt as needed. Keep warm.
- Prepare the grill**

Preheat a gas grill to medium-high heat (400-450°F/200-230°C) or prepare a charcoal grill until coals are covered with gray ash and you can hold your hand 5 inches above the grate for only 3-4 seconds.
- Sauté the base vegetables**

Heat 3 tablespoons olive oil in a 30-35cm paella pan or large cast iron skillet over medium heat on the grill. Add 1 diced onion and 1 diced red bell pepper, cooking for 5-7 minutes until the onion is translucent and peppers are softened. Add 3 minced garlic cloves and cook for 30 seconds until fragrant.

- 4 Add 6 oz diced chorizo to the pan and cook for 2-3 minutes, stirring occasionally, until the chorizo releases its oils and becomes lightly browned.
- 5 **Toast the rice**  
Add 3 cups bomba or short-grain rice to the pan and stir constantly for 3-4 minutes until each grain is coated with oil and lightly toasted. The rice should look glossy but not browned.
- 6 **Add liquid and tomatoes**  
Pour the warm saffron stock and 14 oz crushed tomatoes into the pan, stirring once to distribute evenly. Add 1 cup frozen peas and season with salt to taste. Do not stir again after this point.
- 7 **Cook the rice base**  
Close the grill lid and let the paella simmer for 12-15 minutes without stirring, until most of the liquid is absorbed and the rice is almost tender. If the pan looks dry before the rice is cooked, add hot water around the edges, never in the center.
- 8 **Add the seafood**  
Nestle 1 lb shrimp, 1 lb mussels (hinge-side up), and 1 lb oysters into the rice without stirring. Cover the pan with foil, close the grill lid, and cook for 6-8 minutes until shrimp are pink and cooked through and all shellfish have opened.
- 9 **Create the socarrat**  
Remove the foil and listen for gentle crackling sounds from the bottom of the pan. Cook uncovered for 2-3 minutes more until you can smell a toasty aroma and the bottom forms a golden crust when checked with a spatula.
- 10 Remove the paella from the grill and sprinkle with 1 cup chopped fresh parsley. Let rest for 5 minutes before serving directly from the pan with lemon wedges on the side.

## ?puçlar?

Discard any mussels or oysters with cracked shells or that remain tightly closed after cooking - these are signs they weren't fresh or didn't cook properly.

Use the largest, heaviest-bottomed pan you have for even heat distribution. Cast iron or heavy stainless steel works best if you don't have a paella pan.

Never stir the rice once you add the broth and it begins to boil. This allows the signature socarrat crust to form on the bottom.

Position shellfish with their hinge sides facing up so they open properly and release their juices into the rice as they cook.

If you can't find Spanish chorizo, substitute with another cured sausage and add a teaspoon of smoked paprika for that distinctive smoky flavor.

Use seafood or fish stock for the most authentic flavor, though chicken stock works well too. Just adjust the salt accordingly since stock sodium levels vary.

Toast the rice in oil for 4-5 minutes before adding liquid - this helps each grain maintain its texture and prevents mushiness.

Let the finished paella rest for 5 minutes before serving to allow the flavors to meld and the socarrat to set properly.