

THE OTHER SIDE OF THE SPATULA

Living a Tasty Life with Donna DelCora

Quick Crowd-Ready Paella

Serves: 6

Ingredients:

2 cups Carolina par-boiled medium grain rice (see note)
4- tablespoons olive oil
6 cups chicken broth
4 cloves of garlic, chopped
2 teaspoons smoked paprika
Saffron threads
1 pound large cleaned and deveined shrimp, tail on
14 ounces cooked lobster meat (optional but suggested)
2 dozen scrubbed middle neck clams
7 ounces sliced Spanish chorizo (can substitute cooked sliced Italian sausage)
One 6.5 ounce jar of sliced pimentos or roasted peppers
1 ½ cups frozen peas
Chopped parsley



Directions:

1. In a large skillet, heat the olive oil over medium heat. Add the rice and saute until the rice is coated with the oil.
2. Add the garlic, broth, paprika, and saffron threads. Bring the mix to a boil, stir.
3. Reduce the heat to low. Continue to cook for another 10 to 15 minutes until there is half the amount of liquid in the pan. Add the shrimp, lobster meat, chorizo, and peas into the rice. Place the clams into the rice, cover, and cook over low heat for 15 minutes or until clams open.
4. Remove from the heat and place on a large platter. Garnish with the sliced roasted peppers or pimentos and finish with chopped parsley.

Notes: Get creative! This recipe can be doubled or cut in half with adjusted cooking times. Cooked chicken, baby lobster tails, or black mussels can be added to this recipe, all according to your budget. Serve with a chilled Sangria filled with fresh fruit.

Discard any clams or mussels that do not open during the cooking process.

I have adapted this recipe from Carolina Par-boiled medium grain rice mix. This rice cuts down the cooking time considerably. It is available at most supermarkets or on Instacart. It is not pre-cooked as you might think but is partially cooked in its husk. It yields a creamy texture, perfect for a quick paella or risotto.

Saffron threads can be found in the spice section of your supermarket; I used two vials of Morton &Basset brand purchased at Whole Foods.

Lobster meat can be purchased at your local fish market. Here I used frozen lobster meat www.cozyharbor.com and it travels easily like frozen shrimp.