

MOURAD'S PARTY PAELLA



DIRECTIONS

1. Add 1/4 cup hot water to saffron and set aside.
2. Heat olive oil in a paella dish or large flat skillet with a lid
3. Add the cod and scallops to the olive oil and brown the fish. Cook for 3-4 minutes then remove the fish from the pan.
4. After removing the cod and scallops, add your diced onions to the paella dish and cook for about 1 minute. Then add your garlic and peppers. Cook until the peppers start to soften.
5. Add your rice into the pan and brown for 2 minutes.
6. Add in your veggie broth, saffron (take out the water), and minced anchovies. Combine well and add salt to taste.
7. Add the clams and muscles to the pan. Cover and cook until the shellfish open. Once the shellfish open, remove them from the pan and discard any that didn't open.
8. Add your calamari to the pan and cover. Simmer until the liquid is almost absorbed.
9. Fold in the tomatoes, lemon juice and zest and arrange the shrimp on top of the paella making sure to push into the rice, but not completely.
10. Arrange the remaining seafood alongside the shrimp. Cover and cook until the shrimp turns pink.
11. Turn off the heat. Add parsley and lemon wedges for garnish.
12. Serve & enjoy!

SHOPPING LIST

- 2 large white onions, diced
- 10 cloves of garlic, minced
- 1 red bell pepper, diced
- 2 hatch or Anaheim peppers, diced
- 1 1/2 cup brown rice
- 6 roma tomatoes, diced
- 1 large bunch of parsley, finely chopped
- 1 pinch saffron
- 3 cups veggie broth
- 4 lemons (zest & juice)
- 2 lb large shrimp
- 8 oz cod, cubed
- 10 muscles
- 10 clams
- 1 lb scallops
- 1 lb calamari, tubes & tentacles
- 8 anchovy filets, minced
- 1/2 cup olive oil