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Paella Marinera

makes 6-8 servings

- 3 tablespoons olive oil
- 1 medium onion, chopped
- 1 red pepper, seeded and chopped
- 1 green pepper, seeded and chopped
- 10 garlic cloves, minced
- 1/2 pound mild or spicy Spanish sausage, diced
- 2 cups rice
- 3 cups hot seafood broth or water
- Pinch saffron
- 1 pound raw medium-sized shrimp, peeled and divined
- 1/2 pound clams in their shells
- 1/2 pound mussels in their shells
- Salt to taste
- 1 cup artichoke hearts, parboiled
- 1/2 cup green olives



In a paella pan or heavy bottomed large pot, heat the oil and sauté the onion, peppers, and garlic until soft. Add the sausage and sauté a few minutes. Add the rice, broth and saffron. Bring to a boil, cover and simmer 10 minutes. Add the seafood and simmer until cooked through and the rice is tender, about 10 minutes longer. Add salt to taste and garnish with artichokes and olives and heat through.