

Quick Seafood Paella



Trisha's Dishes

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If you are looking for a tasty paella dish that doesn't take forever to cook give this recipe a try. It is the instant brown rice that makes the recipe both quick and easy.

Note: Consult the cooking time on your instant rice and adjust my time line as needed.

Servings: 2

Prep Time: 5 minutes

Cooking Time: 20 minutes

Ingredients:

- ½ lb. peeled and deveined raw shrimp*
- ½ lb. raw scallops*
- ¾ cup chicken broth
- 1 cup instant brown rice
- 1/8 teaspoon sea salt crystals
- ½ teaspoon Paella seasoning
- Pinch of saffron
- Louisiana style hot sauce – to taste
- 2 teaspoons olive oil – divided
- ¼ cup chopped red bell pepper
- ¼ cup chopped onion
- ½ teaspoon minced garlic
- 1/8 teaspoon red pepper flakes
- 1 cup petite frozen peas – thawed

*use bite size shrimp and scallops

Instructions:

1. In a medium size sauce pan bring chicken broth, rice, salt, Paella seasoning, saffron and a dash of hot sauce to boil. Cover and cook for 5 minutes.
2. Heat 1 teaspoon olive oil in a large skillet.
3. Sauté bell pepper and onion for 2 minutes. Add remaining teaspoon of olive oil, minced garlic and red pepper flakes. Stir to blend.
4. Carefully place scallops in hot oil mixture and sauté for 1 minute.
5. Carefully add shrimp and sauté for 1 additional minute.
6. Fold seafood mixture and peas into rice.
7. Cover and continue cooking for 4 to 5 minute.
8. Remove from heat and let rest for another 4 to 5 minutes or until liquid is absorbed.

To Serve: Preheat pasta bowl and garnish with lemon wedges if you like. Enjoy! Serve with my Walnut Mandarin Salad.