

Spicy Andalusian Seafood Paella

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/rice-italian-sausage-and-tomatoe-recipe>

Ingredients:

- 1 tomato ripe
- 1/2 cup white wine
- 1 red onion chopped
- 12 mussels black, beards removed & scrubbed
- 1/2 cup extra virgin olive oil
- 1/2 red onion extra, finely chopped
- 2 pieces italian sausage cook ahead & sliced
- 2 peppers wood roasted paquillo, chopped
- 1 teaspoon cayenne pepper
- 1 cup bomba paella rice sivaris
- 1/2 teaspoon saffron threads Spansih
- 2 cups chicken stock organic, heated
- 1/2 cup frozen peas
- 12 extra large shrimp unpealed Note: I kept the shrimp unpealed for more flavor.
- 12 little neck clams
- 1 handful parsley chopped
- 1/4 cup fresh lemon juice
- 1/2 teaspoon sea salt
- 1/4 teaspoon black pepper freshly ground
- 1/2 teaspoon smoked paprika Spanish pimenton

Nutrition:

1. Calories: 490 calories
2. Carbohydrate: 31 grams
3. Cholesterol: 55 milligrams
4. Fat: 30 grams
5. Fiber: 2 grams

6. Protein: 19 grams
 7. SaturatedFat: 4 grams
 8. Sodium: 630 milligrams
 9. Sugar: 7 grams
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