

Seafood Paella (Paella de Marisco)

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/brazilian-seafood-paella-recipe>

Ingredients:

- 2 tablespoons olive oil
- 1/2 cup finely chopped onion
- 1 green bell pepper medium, seeds and membranes removed, diced
- 1 red bell pepper small, seeds and membranes removed, diced
- 3 cloves garlic minced
- 1 1/2 cups bomba rice Spanish, a special strain of short-grain rice grown in Spain that absorbs 30% more liquid than other rice yet re...
- 1/4 cup white wine
- 3/4 cup frozen peas or fresh
- 1 seafood carton, 34 ounce Aneto, Paella Cooking Base
- 3/4 teaspoon smoked paprika
- 3/4 teaspoon salt
- 10 large shrimp
- 10 mussels scrubbed
- 10 littleneck clams scrubbed
- 1/3 cup piquillo peppers grilled, cut into thin strips
- chopped parsley
- lemon wedges for serving

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 36 grams
3. Cholesterol: 45 milligrams
4. Fat: 9 grams
5. Fiber: 4 grams
6. Protein: 16 grams
7. SaturatedFat: 1 grams

8. Sodium: 640 milligrams

9. Sugar: 4 grams

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