



SHRIMP & SCALLOP PAELLA

INGREDIENTS:

- 4 Tablespoons Butter, divided
- 2 Tablespoons Olive Oil
- 1 pound Scallops
- 1 Onion, diced
- 4 cloves Garlic chopped
- 1 Red Bell Pepper, diced
- 1 teaspoon Paprika
- 1 teaspoon Turmeric
- 1/2 teaspoon Salt
- 1/4 teaspoon Black Pepper
- 1/4 teaspoon Crushed Red Pepper
- 1 pinch Saffron Threads
- 1 cup Medium Grain Rice
- 1 1/2 cups Chicken Broth
- 1/2 cup White Wine
- 1 pound Shrimp, peeled and deveined
- 1 cup Green Peas, frozen
- 1/3 cup Parsley, chopped (optional)

PREPARATION INSTRUCTIONS:

1. Pat dry between 8-10 scallops with paper towels to remove any excess water and season them with salt and black pepper on both sides, also pat dry about 24 raw medium shrimp (peeled and deveined) and season with salt and black pepper.
2. Heat a paella pan with a medium-high heat adding 2 tablespoons of olive oil and 2 tablespoons of butter; after 2 minutes add the scallops into the pan and cook for 3 minutes per side, then transfer to a bowl and cover with foil.
3. Using the same pan over medium heat add the additional 2 tablespoons of butter, stir in diced onions, making sure to scrape up anything left behind by the scallops, 1 minute later add the minced garlic and red bell pepper. Next add the paprika, turmeric, salt, black pepper, crushed red pepper, and the saffron. Mix it all together until well combined. Add in the rice, stirring to coat well with the vegetables and spices. Stir in the white wine and chicken broth. Bring to a boil.
4. Once it comes to a boil, cover the pan, turn heat to low, and cook for 15 minutes.
5. After 15 minutes, stir in the raw shrimp and frozen peas. Cover for 5 minutes to let the shrimp cook through. Add the cooked scallops back into the pan and let it simmer, 4-5 minutes more to reheat.
6. Garnish with parsley if desired.