

Seafood Paella

Authentic Spanish seafood paella with saffron, clams, mussels, and shrimp. Easy homemade recipe ready in 1 hour with tips for perfect results.

30 min

PREP

35 min

COOK

1h 5min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

Seafood Paella

Ingredients

- 4 cup turkey stock
- 1 tsp saffron
- 3 tbsp olive oil
- 1 tsp salt
- 1 onion
- 1 bell pepper
- 3 clove garlic
- 6 oz sausage
- 3 cup rice
- 14 oz tomato
- 1 cup green bean
- 1 lb shrimp
- 1 lb mussel
- 1 lb clam
- 1 cup parsley

Instructions

1 Prepare the saffron stock

Heat 4 cups stock in a medium saucepan over medium heat until simmering. Add 1 teaspoon saffron and stir once. Remove from heat, cover, and let steep for 15 minutes until the liquid turns golden yellow. Season with salt to taste and keep warm.

2 Preheat the grill

Preheat a gas grill to medium-high heat (400-450°F/200-230°C) or prepare a charcoal grill with hot coals. Ensure you have a 12-14 inch paella pan or large cast iron skillet ready.

3 Build the sofrito base

Heat 3 tablespoons olive oil in the paella pan directly on the grill grates. Add 1 diced onion and 1 diced red bell pepper, cooking for 5-6 minutes until the onions are translucent and peppers are softened.

4 Add 3 cloves minced garlic and cook for 1 minute until fragrant. Add 6 oz diced chorizo and cook for 2-3 minutes until the chorizo releases its oils and begins to crisp.

- 5 Toast the rice**

Add 3 cups rice to the pan and stir to coat with the sofrito mixture. Cook for 3-4 minutes, stirring frequently, until the rice grains are lightly toasted and glossy.
- 6 Add liquids and tomatoes**

Pour in the warm saffron stock and add 14 oz diced tomatoes with their juice. Stir once to distribute evenly, then do not stir again during cooking. Season with 1 teaspoon salt.
- 7 Simmer the paella**

Close the grill lid and cook for 12-15 minutes until the rice has absorbed most of the liquid but still looks slightly wet on top. Add hot water 1/4 cup at a time if the rice appears dry before it's tender.
- 8 Add the seafood**

Nestle 1 lb large shrimp, 1 lb mussels, and 1 lb clams into the rice, pressing them down slightly. Scatter 1 cup frozen peas over the surface. Close the grill lid and cook for 8-10 minutes until the shrimp are pink and the shellfish have opened.
- 9 Create the socarrat**

Remove the lid and listen for gentle crackling sounds from the bottom of the pan. Cook uncovered for 2-3 minutes more until you smell a toasty aroma, indicating the bottom rice has formed a golden crust called socarrat.
- 10 Rest and serve**

Remove the paella from the grill and cover with a clean kitchen towel. Let rest for 5 minutes to allow the rice to finish absorbing any remaining liquid. Garnish with 1 cup chopped fresh parsley and serve directly from the pan.

Tips

Use the largest, heaviest-bottomed skillet or pan you have - ideally 14-15 inches. Cast iron and stainless steel work best for even heat distribution and developing the socarrat.

Never stir the paella once the stock is added and begins simmering. This allows the rice to develop properly and creates the coveted crispy bottom layer called socarrat.

Arrange mussels and clams hinge-side up so they can release their flavorful juices directly into the rice as they open during cooking.

Scrub shellfish thoroughly under cold running water and discard any with cracked shells or that don't close when tapped before cooking.

Taste your stock and season well with salt before adding it to the rice - this is your main opportunity to season the entire dish.

Let the paella rest for 5 minutes after cooking to allow the rice to absorb any remaining liquid and the flavors to meld together.

If cooking indoors, use your oven as an alternative to grilling. After adding the seafood, cover with foil and bake at 350°F for 6-10 minutes.

Listen for gentle crackling sounds in the final minutes of cooking - this indicates the socarrat is forming perfectly at the bottom of the pan.