

Spanish Paella Recipe 2024: The Couple Cooks' Perfect Paella Rice Recipe

Paella is a classic Spanish dish made with rice, seafood, and vegetables. It's a delicious and flavorful dish that's perfect for a special occasion. If you're looking for a great paella recipe, look no further than the Couple Cooks. Their paella recipe is easy to follow and results in a delicious and authentic paella.



Spanish Paella Recipe 2024: A Couple Cooks: Paella Rice Recipe by Laia Graziosi

★★★★☆ 4 out of 5

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Ingredients

* 1 cup bomba rice * 2 cups water * 1/2 cup olive oil * 1 onion, chopped * 2 cloves garlic, minced * 1 red bell pepper, chopped * 1 green bell pepper, chopped * 1 pound shrimp, peeled and deveined * 1 pound mussels, scrubbed and debearded * 1 pound clams, scrubbed and debearded * 1 cup frozen peas * 1/2 cup chopped parsley * Lemon wedges, for serving

Instructions

1. In a large skillet or paella pan, heat the olive oil over medium heat. Add the onion and garlic and cook until softened, about 5 minutes. 2. Add the bell peppers, shrimp, mussels, and clams to the pan and cook until the shrimp are pink and the mussels and clams have opened, about 5 minutes. 3. Add the rice to the pan and stir to coat with the oil. Cook for 1 minute. 4. Add the water and peas to the pan and bring to a boil. Reduce heat to low, cover, and simmer for 15 minutes. 5. Remove the pan from the heat and let stand for 5 minutes before serving. 6. Garnish with parsley and lemon wedges.

Tips

* To make the best paella, use bomba rice. Bomba rice is a short-grain rice that absorbs a lot of liquid, making it perfect for paella. * If you can't find bomba rice, you can use another type of short-grain rice, such as Valencia rice or Arborio rice. * Use a large skillet or paella pan to make your paella. This will allow the rice to cook evenly. * Don't overcook the rice. Paella should be cooked until the rice is al dente, or slightly firm to the bite. * Serve your paella with lemon wedges. The lemon juice will help to brighten the flavors of the dish.

Variations

* You can add other ingredients to your paella, such as chicken, chorizo, or vegetables. * If you're vegetarian, you can make a vegetarian paella by omitting the seafood. * If you're short on time, you can use precooked shrimp and mussels.

The Couple Cooks

The Couple Cooks is a husband and wife team who love to cook and share their recipes with the world. They have a popular YouTube channel and blog where they post new recipes every week. Their recipes are easy to follow and always delicious.

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