

Seafood Paella

 sakurasoup.com/recipes/seafood-paella

1. Make the seafood broth, peel and devein the shrimp, reserve all shells.
2. In a medium pot, heat 1 Tablespoon of olive oil on medium heat, add the reserved shrimp shell. Stir for 3 minutes. Add 1/4 teaspoon of saffron.
3. Add 2 1/2 cup water and 2 Tablespoons of **Ginger Broth Concentrate w/Umami** to the pot. Simmer low heat for 20 minutes.
4. After 20 minutes, strain the broth into the measuring cup, recover the water that was evaporated from broth cooking step. Total amount of broth should be 2 1/2 cup. Add lost moisture and reserve for later use. Discard all shrimp shells.
5. While the seafood broth is cooked, prepare the vegetables and seafoods. Rinse and dry the vegetables and seafoods, dice cut 1/2 of red bell pepper, beard off and rinse mussels under cold water and scrub, open and cut the squid about 2 inches square.
6. In a large pan, heat 1 Tablespoon of olive oil on medium high heat. Add the squid to the pan and cook for 2-3 minutes.
7. Transfer the squid from the pan to bowl, set aside.
8. On the same pan, heat 2 Tablespoons of olive oil on medium high heat, add 1/2 red bell pepper and 1/2 cup of tomato puree. Stir for 2-3 minutes.
9. Return the squid back to the pan, stir throughly to combine for 2-3 minutes.
10. Add the reserved seafood broth into the pan. Gently mix all together.
11. Once the broth is boiled, add 1 cup of round rice and keep medium high heat for 5 minutes. Gently mix all over so it's evenly distributed in the pan.
12. Start adding the shrimp and mussels on top of the broth. No more stirring after the shrimp and mussels are topped but give a quick shake to the pan once in a while, cook for 5 minutes.
13. Reduce the heat to low-medium and simmer for 10 minutes.
14. Turn off the heat, cover the pan. Let rest between 5 and 7 minutes.
15. Garnish with the chopped parsley and place a few wedges of fresh lemons.