

## Seafood Rice (Arroz Abanda)

### INGREDIENTS

**1/2 kg (1 pound) prawns, in their shells**  
**1 1/4 l (5 cups, 2 pints) fish broth**  
**1 dl (1/2 cup, 4 ounces) olive oil**  
**4 garlic cloves minced**  
**1 onion, finely chopped**  
**2 tomatoes, peeled and chopped**  
**2 tablespoons parsley, minced**  
**2 teaspoons paprika**  
**Few strands saffron or pinch of powdered saffron, diluted and crushed in small amount of hot water**  
**575g (2 1/2 cups, 1 pint) short-grain rice**  
**Few drops dry white wine**  
**1 kg (2 pounds) cooked fish and shellfish, for example, hake, halibut, swordfish or mussels**  
**Lemon wedges for garnish**

### PREPARATION

**Bring fish broth to boil. Add shrimp and cook, covered, for 2 minutes or until cooked through. Strain, reserving the broth. Keep broth warm. Shell half amount of cooked shrimp and finely chop. set aside. In large saucepan, heat olive oil. Cook garlic, onion, tomatoes, parsley, paprika and saffron. Simmer about 2 minutes. Stir in rice and mix well to coat with oil. Brown rice in olive oil for 3 minutes. Pour in boiling hot fish broth and chopped shrimp. Bring to boil and cook over medium high heat, uncovered, 5 minutes. Lower heat and simmer, covered, until rice is tender, about 15-20 minutes. Sprinkle wine over rice and cook over high flame for a few seconds. Mound on warm serving platter and pass with alioli sauce. Serve fish and shellfish on separate platter, garnished with lemon wedges.**

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