



Recipes

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Spanish Seafood Paella Burrito

Prep Time: 10 Minutes

Cooking Time: 30 Minutes

Serves 12

Ingredients:

12 each 10" Whole Wheat Tortillas (10425)
1/4 cup Olive Oil
1 cup Red Pepper , diced
1 cup Onion , white , diced
20 oz. Haddock or other white fish , chopped
4 cups Arborio Rice
1 tsp. Saffron , crushed
1/2 tsp. Smoked Paprika
8 cups Fish Stock
20 oz. Shrimp , peeled and deveined
20 oz. Mussels , live , prepared
2 cups Peas , frozen

Directions:

1. In a large Paella pan, over medium heat, add oil. Add red pepper, and onion. Sauté until translucent, add fish and allow to cook for 5-7 minutes. Add rice, saffron and paprika, mix around in pan. Add fish stock, bring to a simmer and turn to low. Add shrimp and mussels, hinge side down. Allow to simmer for 20 minutes, adding peas half way through the cooking process. Once rice is tender and shrimp are cooked, remove mussels. Discard any that didn't open and remove meat from remaining shells, discard shells and mix meat back into Paella. Reserve warm.
2. To serve: in warm tortilla, place approximately 1 cup of paella, fold up sides and roll end over end to create burrito. Cut in half on a bias, serve.