



Paella with Saffron Rice, Italian Sausage, Peppers,

Onions, and Shrimp

SERVES 10

PREP TIME 25 min

COOK TIME 15 min

Ingredients

4 tablespoon unsalted butter
2 tablespoons minced garlic
4 cups Arborio rice
1 cup white wine
12 cups vegetable stock, heated, divided
1/2 teaspoon saffron
3 tablespoons canola oil
1 large white onion, sliced 1/4-inch thick
1 large red bell pepper, sliced 1/4-inch thick
4 links Italian sausage, chopped
20 jumbo shrimp, peeled and deveined (about 1 pound)
1 teaspoon paprika
1/4 teaspoon cayenne pepper
Kosher salt, as needed to taste
Freshly ground black pepper, as needed, to taste

Directions

In a large pot or Dutch oven melt butter over medium-low heat. Add garlic and cook for 2 minutes or until garlic is softened but not brown. Add rice and cook, stirring frequently, for 1 minute. Add white wine and reduce until almost dry. Add 3 cups vegetable stock and saffron. Simmer, stirring frequently, until stock is nearly evaporated, about 6 minutes. Add 3 more cups vegetable stock and simmer until nearly evaporated, about 6 minutes. Repeat procedure with 3 more cups vegetable stock. Remove rice from heat and let cool. Heat canola oil in a large skillet over medium heat. Add onions and peppers and cook until softened, about 2 minutes. Add sausage and cook for 2 minutes. Stir in shrimp, paprika, and cayenne. Add cooked rice and remaining 3 cups vegetable stock; cook until liquid is evaporated. Add salt and pepper to taste; serve warm.