

Arroz de Marisco (Seafood Rice) Safina Restaurant

Chef Tiago Almeida

1 Serving

INGREDIENTS	AMOUNTS	
	QUANTITY	UNIT
Jasmine Rice	3	OZ
Extra virgin Olive Oil	3	tbsp
small onion, finely chopped	half	ea.
Red bell pepper, finely chopped	half	ea.
Garlic clove, minced	1	ea.
Tomato, diced	half	ea.
Dry white wine	1/4	cup
Bay leaf	1	ea.
Cilantro, finely chopped	1/4	bunch
Tomato paste	1	tsp
water, as needed		
Snapper, (or other white fish) in cubes	4	oz
shrimp, no tail	3	ea.
mussels, (or any seafood available)	4	ea.

In a pot over medium low heat, add extra virgin olive oil to cover the bottom.

Add onion, garlic, bay leaf and half of cilantro. Let it cook well for a few minutes until golden brown.

Season with salt and pepper and chili flakes.

Add rice and let cook for a couple minutes stirring,

Add bell pepper and tomato cook for 2 minutes and refresh with wine.

Add water as needed to cover along with fish and seafood, cook slowly with lid on top.

Check seasoning and serve garnished with remaining cilantro.

