



# Paella Italiana

Submitted by Bryan Ratledge, Developer

## Ingredients

2.5 - 3 cups short grain rice  
2 yellow onions  
Extra virgin olive oil  
1 tsp. saffron + extra for  
sausage and shrimp  
1 tbsp. paprika + extra for  
sausage and shrimp  
Salt and pepper  
1 clove of fresh garlic  
2 liters of your favorite stock  
flavor  
Italian sausage  
Shrimp  
Optional - Pasta sauce and  
vegetables (corn, other finely  
chopped vegetables)

## Notes

This is preferably cooked in a paella pan. If using a regular pan, use half the ingredients above.

Don't be afraid to let a bit of the initial spice to harden and cook at the bottom of the pan.

## Directions

1. Cook chopped onions in several tablespoons of olive oil over medium heat adding saffron, paprika, and finely chopped garlic clove.
2. Stir all ingredients frequently with a wooden spoon.
3. After the onion is almost cooked, you can add \*optional\* vegetables and pasta sauce to your liking to cook for a minute or 2 additionally while stirring and then add rice.
4. After rice is added, add 2 liters of your favorite stock flavor and cover the pan completely with 2 sheets of foil.
5. Leave heat on medium-low for 15 minutes until water is nearly evaporated.
6. In another pan cook Italian sausage and shrimp in a bit of olive oil, saffron and paprika to your liking.
7. Once paella rice is nearly finished increase heat for 2-3 minutes, and add the cooked sausage and shrimp as you'd like to paella and let rest for 5-10 minutes uncovered and serve.