



Mirassou Monterey Paella

Prep time: 30 minutes / Cook time: 45 to 50 minutes

- ½ pound linguica, Italian or Polish sausage, sliced ¼-inch-thick on the diagonal
- 2 tablespoons extra virgin olive oil
- 1 medium onion, peeled and chopped
- 2 large cloves garlic, chopped
- 1 ½ cups long-grain white rice
- 3 cups chicken stock
- 1 cup Mirassou Monterey County Riesling
- ¼ teaspoon saffron (or ¼ teaspoon ground turmeric and 1 / 8 teaspoon paprika)
- 2 ripe tomatoes, seeded and diced
- 1 (9-oz.) package frozen artichoke hearts, thawed and cut in half
- 1 small red bell pepper, seeded and diced
- 8 mussels
- 8 hard shell clams
- 16 medium prawns, peeled and deveined
- ½ cup fresh or frozen peas



Brown linguica or sausage in a large stainless steel pan or skillet for 10 minutes over medium heat stirring frequently; remove from pan and set aside. Add oil to skillet; add onion and garlic; sauté for 5 minutes. Add rice and cook for 5 minutes more or until translucent; stir in the stock, wine, saffron and linguica or sausage. Bring to a boil; reduce heat and simmer over low heat, loosely covered, for 15 minutes. Remove lid and season to taste with salt and pepper; top with tomatoes, artichoke hearts and bell pepper. Nestle the seafood into the surface of the rice; cover and cook over very low heat, loosely covered, for 10 minutes or until the mussels and clams have opened and the shrimp is pink. Stir in peas and cook for 1 minute. NOTE: Discard mussels and clams that do not open.

Serving recommendations: Paella is excellent for entertaining, and is best served family style right from the skillet. Garnish with chopped cilantro or parsley and lemon wedges, and pair with the same wine used in cooking the paella.

Serves 8

Pairing Suggestion: [Mirassou Monterey County Riesling](#)