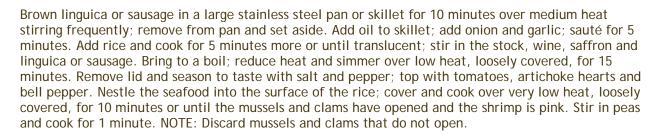


## Mirassou Monterey Paella

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



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

