

Clam & Chorizo Paella

Drain the clams reserving 1 cup of the liquid

Combine the liquid with the stock and bring to the boil. Pour 2-3 tablespoons into a bowl and add the saffron. Infuse for at least 5 minutes.

Dice the onion. Seed and dice the peppers.

Heat the oil in a large non-stick frying pan. Add the onion and sauté over low heat, until softened. Add the garlic and peppers. Sprinkle in the rice and stir-fry for 1 minute.

Bring the stock to the boil again and add to the pan together with the saffron mixture and tomatoes. Bring to the boil, reduce the heat, cover and simmer for about 12 minutes, until the rice has absorbed most of the stock.

Add the clams, chorizo and seasonings. Cover and heat through. Serves 4.

For 4 Servings:

1kg OmegaTM Clams

2 cups (500ml) good fish stock

1/4 teaspoon saffron threads

1 each: onion, large green and red peppers (capsicums)

1 tablespoon each: olive oil, crushed garlic

1 1/2 cups (350g) long grain rice

2 large tomatoes, diced

2 chorizo, thinly sliced

salt and freshly ground black pepper to taste