Smoky Shrimp and Calamari Paella

Serves 4

Ingredients:

- ¼ cup extra-virgin olive oil
- ½ pound large shrimp, shelled and deveined
- Salt and freshly ground black pepper
- 1 cup Arborio rice
- 1 tablespoon tomato paste
- 1 ½ tablespoon hot smoked paprika
- 3 garlic cloves, minced
- 1 small pinch of saffron, crumbed
- 2 cups clam broth
- 2 cups water
- 1 teaspoon good quality chicken base
- ½ pound baby squid, bodies cut into ¼-inch rings
- 1 tablespoon fresh parsley for garnish

Directions:

In a large, deep skillet, heat the oil until shimmering. Season the shrimp with salt and pepper and add to the skillet. Cook over high heat until one side is lightly browned, about 2 minutes. Transfer the shrimp to a plate.

Add the rice to the skillet and stir until opaque, about 2 minutes. Stir in the tomato paste, paprika, garlic, and saffron and stir until the rice is toasted and sizzling, about 1 minute. Add the clam broth, water, and chicken base, stir and bring to a boil over high heat. Boil until the rice is still a little crunchy and about half of the broth is absorbed, about 10 minutes. Lower the heat and simmer until the rice is nearly tender and the liquid is soupy but slightly reduced, about 8 minutes. Stir in the squid, and then lay the shrimp on top, cooked side up. Cover and simmer for about two minutes or until the squid and shrimp are cooked through and the rice is tender. Garnish with the parsley and serve it immediately.