

Arroz com mariscos (rice with shellfish)

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Get a taste of the sweet South American life with this seafood delight.

- 400 g long-grain rice
- 1 kg black mussels
- 500 g clams (vongole)
- 600 g raw king prawns (shrimp)
- 60 ml olive oil
- 1 onion, finely chopped

Ingredients (Serves 4-6)

- 3 garlic cloves, crushed
- 1½ tbsp sweet paprika
- ½ tsp chilli flakes, or to taste
- 2 tbsp tomato paste
- (concentrated purée)
- 4 firm ripe tomatoes, chopped
- Sea salt and freshly ground black pepper
- 35 g chopped coriander (cilantro)
- Lime halves to serve

Method

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Combine the rice with 750 ml water in a saucepan and bring to a simmer. Cover and cook for 15 minutes, or until the water has been absorbed. Remove from heat and set aside, covered.

Scrub mussels and pull out the hairy beards. Discard broken mussels or any open ones that don't close when tapped on the bench. Rinse well.

Peel and devein the prawns, leaving the tails intact.

Heat oil in a large saucepan. Cook the onion and garlic over a medium heat, stirring often, for 5 minutes, or until softened. Add the paprika and chilli flakes, and cook, stirring, for 1 minute. Stir in the tomato paste and chopped tomatoes, and cook for another minute.

Add the prawns and rice then cover and cook for 2 minutes. Add the mussels, clams and a little water, if necessary (the mixture shouldn't be too wet but a little liquid is needed to prevent sticking). Cover and cook for 5 minutes, or until the mussels and clams have opened and the prawns are cooked through. Discard any unopened mussels or clams.

Recipe by: Fernanda de Paula and Shelley Hepworth from [This is Brazil](#), published by Hardie Grant and SBS, RRP \$34.95.

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