

Portuguese-Style Seafood Rice

Inspired by the sun-drenched flavors of Portugal's coast, this



TIME
15 min

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INGREDIENTS

300g rice (about 1 $\frac{1}{2}$ cups)
400g mixed seafood (shrimp, mussels, squid/calamari), cleaned and prepped
1 onion, finely chopped
3 garlic cloves, minced
1 red bell pepper, diced
2 ripe tomatoes, peeled and chopped
1 tablespoon tomato paste
1 teaspoon paprika
1 teaspoon mild chili powder (optional)
750ml hot fish broth (about 3... cups)
2 tablespoons olive oil
1 bunch fresh coriander (cilantro), chopped
Salt and pepper, to taste

DIRECTIONS

- 1.** SautØ the Base: Heat the olive oil in a large deep skillet or wide pot over medium heat.
- 2.** Add the onion, garlic, and red bell pepper. SautØ for 4-5 minutes until softened.
- 3.** Build the Sauce: Stir in the chopped tomatoes, tomato paste, paprika, and chili powder (if using).
- 4.** Let the mixture simmer for 5 minutes, until the tomatoes break down and become saucy.
- 5.** Add Seafood: Stir in the mixed seafood and cook for 3-4 minutes, just until starting to turn opaque.
- 6.** Season with salt and pepper.
- 7.** Add Rice and Broth: Add the rice and mix well to coat it in the sauce.
- 8.** Pour in the hot fish broth and stir once more. Bring to a gentle boil.
- 9.** Simmer: Cover, reduce heat to low, and let simmer for 15-20 minutes, or until the rice is tender and has absorbed most of the liquid.
- 10.** Add a splash of hot broth if it gets too dry-the dish should be moist but not soupy.
- 11.** Garnish and Serve: Remove from heat and sprinkle generously with chopped coriander.
- 12.** Serve hot, optionally with lemon wedges or crusty bread on the side.

SWAPS & NOTES

and Swaps Seafood: You can use fresh or frozen seafood-just thaw completely if frozen.

Broth: Fish stock gives the best depth, but vegetable or chicken broth also works.

Rice: Use medium-grain rice for a slightly creamy texture or long-grain for more separation.

Coriander: Substitute with parsley if desired, but fresh coriander brings brightness.

TIPS FOR SUCCESS

Don't overcook the seafood-add it when the tomatoes begin to break down, not before.

If using shell-on shrimp or mussels, add them a few minutes later than the rest of the seafood for perfect doneness.

Use high-quality fish broth or stock-it's key to the dish's depth of flavor.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/portuguese-style-seafood-rice/>