

# FRESHLY CAUGHT & CRAFTED

INSPIRED SEAFOOD RECIPES

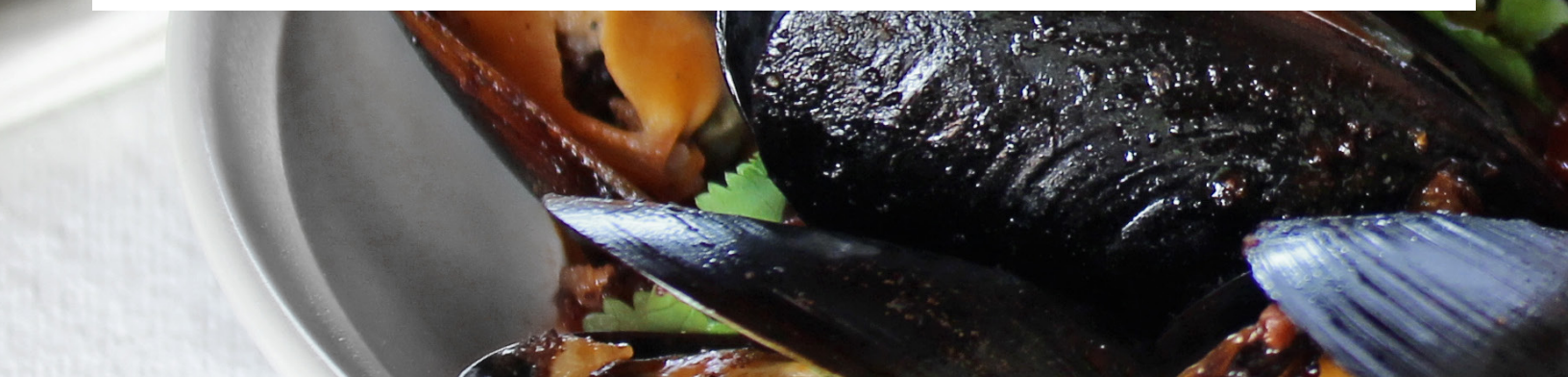


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# INTRO

When a restaurant doesn't specialize in seafood, it always seems like seafood items don't get the same love as the rest of the menu. What's up with that? Ya see, our chefs daringly disagree. We're dropping the anchor on that nonsense. It's time to get creative with crab, saucy with shrimp, spicy with salmon ... we think you get the point. Our team of chefs tied up our lobster bibs and travelled the U.S. in search of the best dang seafood dishes we could find, from beachside clam shacks to fancier 4-star finds, and we're here to tell you your diners are dying to try these dishes that are too intimidating for them to make at home. Sure, shrimp cocktail and crabcakes are menu mainstays. But dig deeper and you'll find a whole mess of authentic, traditional, simple techniques and flavours. Do them well, make them your own, keep your trend-seeking diners fascinated and full and they'll be beating down your door for more. What are you waiting for? Get out there and "seas the day"!



If you think introducing new, finger lickin' seafood dishes to your menu will have you ready to jump overboard, think again. We've got the perfect, easy solution for your seafood success. Say hello to the new Knorr Professional Ultimate Seafood Liquid Concentrated Base. Think of it as your "Wham Bam Thank You Ma'am" back-of-house secret weapon. No shortcuts, just true flavour you can rely on for consistency, versatility and time-saving scratch seafood flavour.

Made from shrimp and lobster, this super-convenient liquid base dissolves instantly, so you can put down that whisk and worry about more important things, like checking in that seafood delivery that just hit the back dock. Go traditional and use it for soups, stocks and sauces. Or get inspired and use it in its concentrated form to drizzle, glaze, grill or sauté. With ingredients you can feel good about, we know this'll be a winner in your kitchen.

- No artificial flavours, colours or preservatives
- Gluten-free
- No added MSG
- Shelf-stable



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## BAYOU SHRIMP AND GRITS

Call it "soul food," call it "southern comfort," or just call it a bowl full'a goodness. Creamy grits and Cajun-spiced shrimp take your guests' taste buds on a journey to America's heartland.

### — INGREDIENTS Serves: 4

#### FOR THE GRITS

256 g	Yellow, cornmeal grits, medium grind
1.5 L	Prepared Knorr Liquid Concentrated Base, Chicken
1 Tbsp	Salt
64 g	Parmesan, grated
8 Tbsp	Butter

#### FOR THE SHRIMP

24	Shrimp (16/20), peeled and deveined	1 Tsp	Smoked paprika
225 g	Bacon lardons	1 Tbsp	Paprika
2 Tbsp	Butter	1 Tsp	Cayenne
1	Onion, small dice	750 ml	Prepared Knorr Liquid Concentrated Base, Seafood
1	Green bell pepper, small dice	To taste	Salt and pepper
1	Celery stalk, small dice	32 g	Parsley, flat leaf, chopped
64 g	Garlic, sliced thin	32 g	Green onion, sliced
1	Bay leaf		

### — DIRECTIONS

#### FOR THE GRITS

1. Bring the prepared Knorr Chicken LCB to a boil. While whisking, add the grits in a slow, steady stream.
2. Reduce heat and stir often for about 45 minutes.
3. Add parmesan, butter and salt. Keep covered in a steam well.

Note: You can presoak the grits the night before to reduce cooking time.

#### FOR THE SHRIMP

1. In a large sauté pan, render the bacon until crispy. Remove with slotted spoon. Remove all but 15 ml of the rendered bacon fat.
2. Add the onion, bell pepper, celery, garlic and bay leaf. Season with salt and sauté until soft.
3. Sprinkle in the spices and cook for 20 seconds.
4. Pour in the Knorr Seafood LCB and deglaze the pan. Cook for a few minutes to bring out flavours and reduce slightly. Set aside.
5. Heat the same pan again over medium-high heat. Add 30 ml of butter.
6. Sear shrimp for 1 minute, then pour in the sauce. Bring to a boil and cook until shrimp are cooked through. Season.
7. To plate, ladle 225 ml of the prepared grits into the bottom of a bowl. Spoon over the shrimp and sauce. Garnish with parsley and green onions.



## BUTTERMILK FRIED SOFT-SHELL CRAB SANDWICH

You want to get serious with your sandwiches? Soft-shell crab means no diggin' out the flesh with the fingers. Buttermilk batter that baby and shove it between a soft bun, dripping with spicy mayo that'll have diners wiping the corners of their mouths and saying "oh yeah."

### — INGREDIENTS Serves: 10

#### BUTTERMILK BATTERED CRAB:

256 g	Soft-shell crabs, cleaned
1.5 L	Buttermilk
60 ml	<b>Knorr Liquid Concentrated Base, Seafood</b>
544 g	Flour, generously seasoned with salt and pepper
For frying	Canola oil

#### SPICY MAYO:

475 ml	<b>Hellmann's Spicy Mayo Dressing and Sandwich Spread</b>
60 ml	Sriracha sauce
1 Tsp	Garlic powder
60 ml	Lime juice
2 Tbsp	Honey

#### TO SERVE:

10	Brioche buns
320 g	Romaine lettuce, chopped
320 g	Diced tomato

### — DIRECTIONS

1. Place the cleaned soft-shell crabs on paper towels so they stay dry. Combine the buttermilk and Knorr LCB.
2. Dip the crabs in the flour, then in the buttermilk mixture, then in the flour again to coat evenly. Fry for about 5 minutes, flipping the crabs once, until they are golden brown.
3. For the spicy mayo, whisk together all ingredients and refrigerate until needed.
4. Toast the buns and assemble the sandwich in the following order: bun base, spicy mayo, lettuce, tomato, cooked crab and top bun. Serve with French fries.

# CAJUN SHRIMP WITH CHIPOTLE BBQ REMOULADE

Another Southern beauty inspired by the bayous of Louisiana, this tasty little beachside lunch basket is so casual, fun and addictive, you know they'll be comin' back for more. Or make it a happy hour bar snack - nothing says "Gimme a cold one" more than spicy, salty, crunchy finger food to share with friends.

## — INGREDIENTS Serves: 10

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### SHRIMP:

1.3 kg Shrimp (21/25), peeled and deveined  
408 g All-purpose flour  
3 Tbsp Cajun seasoning  
4 Large eggs, beaten  
125 ml Milk  
45 ml **Knorr Liquid Concentrated Base, Seafood**  
For frying Canola oil

### CHIPOTLE BBQ REMOULADE:

475 ml **Hellmann's Real Mayonnaise**  
120 ml **Hellmann's Real Ancho Chipotle Sauce**  
60 ml **Maille Old Style Mustard**  
60 ml Sweet pickle relish

## — DIRECTIONS

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1. In a medium bowl, season the flour with Cajun seasoning. Mix well. Place half of the flour mixture into a large zip-lock bag, reserve the rest.
2. Add the shrimp to the bag and shake until each shrimp is coated with flour. Shake off any excess flour.
3. In a separate bowl, add egg, milk and Knorr LCB. Mix well.
4. Dredge the floured shrimp in the egg mixture, then coat with the freshly seasoned flour mixture.
5. Fry shrimp at 180 °C for a few minutes until golden brown and cooked through.
6. To make the chipotle BBQ remoulade, whisk together all ingredients and reserve. Serve the shrimp with a side of chipotle BBQ remoulade.





# LOBSTER ROLL

## CLASSIC CONNECTICUT-STYLE LOBSTER ROLL

Ah, the great lobster roll debate. Drive up the coast of New England and you'll find some die-hard aficionados who fiercely defend their home state heritage. So whether you're marvelled by Maine's "cold with mayo," crazy for Connecticut's "warm with butter," or taking it totally outside the bun, a little controversy is always good to shake up the menu.

### — INGREDIENTS Serves: 10

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- 1.5 kg Frozen lobster meat (tail, claw and knuckle)
- 454 g Butter, melted
- 45 ml **Knorr Liquid Concentrated Base, Seafood**
- 30 ml Lemon juice
- 120 ml **Hellmann's Real Mayonnaise**
- 10 Split-top brioche hot dog buns

### — DIRECTIONS

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1. Gently melt butter in a small pot. Add Knorr LCB, lobster meat and lemon juice, and heat until warm throughout.
2. Spread mayonnaise on the buns, and toast.
3. Spread remaining mayonnaise on the inside of the bun and top with the warm lobster meat.
4. Serve with potato chips or French fries.



# COCTEL DE CAMARONES (AUTHENTIC MEXICAN SHRIMP COCKTAIL)

If you're looking for the quintessential refresher on a hot summer day, look no further. Whether you go old school and serve it with saltines, or jazz it up a bit with fresh corn tortilla chips, this shrimp cocktail is a far cry from the retro 1950's Vegas Strip classic.

## — INGREDIENTS Serves: 10

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900 g	Medium shrimp, peeled and deveined, tails removed	1	Jalapeno, seeded and finely diced
		750 ml	Tomato and clam juice cocktail, chilled
<b>2 L</b>	<b>Prepared Knorr Liquid Concentrated Base, Seafood</b>	237 ml	Ketchup
64 g	Sweet onion, chopped	½ bunch	Cilantro, chopped
125 ml	Freshly squeezed lime juice	60 ml	Hot sauce
4	Plum tomatoes, chopped	3	Avocados, chopped
1	English cucumber, diced	To taste	Salt and pepper
2 stalks	Celery, finely diced	To taste	Saltines or tortilla chips

## — DIRECTIONS

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1. Poach the shrimp in prepared Knorr LCB. Chill.
2. Mix the onion with lime juice in a small bowl and allow to stand for 10 minutes. Meanwhile, toss chilled shrimp, plum tomatoes, cucumber, celery, jalapeno, salt and black pepper in a bowl until thoroughly combined.
3. Whisk tomato and clam juice cocktail, ketchup, cilantro and hot pepper sauce in a separate bowl. Stir dressing into shrimp mixture. Gently fold in avocados. Cover and chill thoroughly for at least 1 hour.
4. Serve in margarita or cocktail glasses with saltines or tortilla chips, lime wedges, and additional sliced avocado.



# LEMONY SHRIMP RISOTTO

Authentic risotto cooked the old-fashioned way, with lotsa love. When it's good, it's oh so good. So creamy and inviting that if you close your eyes, you can see an Italian nonna waving her wooden spoon in the air. Season the risotto at the end of cooking, since the stock's flavour intensifies as it reduces.

## — INGREDIENTS Serves: 4

3 Tbsp	Unsalted butter, divided	125 ml	Dry white wine (such as Sauvignon Blanc)
450 g	Shrimp (16/20), peeled and deveined	32 g	Parmesan cheese, grated
15 ml	Extra-virgin olive oil	½	Lemon zest
64 g	Shallot (about 1 large), minced	15-30 ml	Lemon juice
2 cloves	Garlic, minced	2 Tbsp	Parsley, chopped
1 L	<b>Prepared Knorr Liquid Concentrated Base, Seafood</b>		Kosher salt and freshly ground black pepper
96 g	Arborio rice		

## — DIRECTIONS

- Cook the shrimp:** Heat 15 g butter in a wide, heavy-bottomed pot over medium-high heat. Season the shrimp with salt and pepper. When the foaming subsides, add the shrimp and sauté until light pink, 3 to 5 minutes. Transfer the shrimp to a bowl. Return the pot to medium-high heat.
- Cook the aromatics:** Heat the prepared Knorr LCB in a saucepan over medium heat and keep it hot, just below a simmer. Heat 1 tbsp butter and the olive oil in the pot used for the shrimp and sweat the shallots. Add the garlic and cook another 30 seconds. Add the rice and cook, stirring constantly, until the outer part of the rice is clear and you see a white “pearl” in the middle of each grain, about 2-3 minutes.
- Add the liquid:** Add the wine and cook, stirring constantly with a wooden spoon, until absorbed by the rice. Using a 175 ml ladle, begin adding the hot stock to the rice, one ladle at a time, stirring slowly but constantly. When the rice has absorbed most of the liquid, add another ladle of stock. Watch carefully and add the stock in smaller amounts toward the end so the rice doesn't overcook. It should be al dente. During this step, roughly chop the shrimp.
- Finish the risotto:** When the rice is almost finished cooking, add remaining 15 g of butter, Parmesan, lemon zest and juice, and shrimp. Allow all ingredients to heat through and remove from heat. Season with salt and pepper and top with chopped parsley. Serve immediately.





# LOBSTER CROQUETTES

## LOBSTER CROQUETTES WITH SPICY LEMON AIOLI

Food trucks are all the rage, and why wouldn't they be when they offer some of the best down and dirty streets foods that you can hold in one hand with an ice-cold beer in the other? Feel free to sub any seafood for the lobster, and make sure to serve with zingy spicy lemon aioli for a kick of street festival fun.

### — INGREDIENTS Yields: 25 each

#### FOR THE CROQUETTES

64 g	Onion, small dice	128 g	Maine lobster, cooked, medium dice
60 ml	Extra-virgin olive oil		
60 ml	Sherry wine	As needed	Egg wash
170 g	All-purpose flour, plus additional	As needed	Panko breadcrumbs
375 ml	Whole milk	For frying	Vegetable oil
60 ml	<b>Knorr Liquid Concentrated Base, Seafood</b>		

#### FOR THE AIOLI

475 ml	<b>Hellmann's Real Mayonnaise</b>
1 Tbsp	Lemon zest
60 ml	Lemon juice
2 Tbsp	Serrano peppers, finely minced
2 Tbsp	Extra-virgin olive oil
2 Tbsp	Agave nectar or honey
1 Tsp	Garlic powder
1 Tsp	Dill weed

### — DIRECTIONS

#### FOR THE CROQUETTES

- Using a heavy saucepan, sweat onions in oil over medium heat.
- Add wine and flour and cook for about 1 minute, stirring constantly with a wooden spoon.
- Slowly incorporate the milk, lobster meat and Knorr LCB, then reduce heat to low and keep mixing for another 2-3 minutes. Transfer to a container and refrigerate for at least 4 hours.
- Using a 30 ml scoop, portion the croquettes, then freeze for about 1 hour.
- Dust the croquettes with flour, dip in the egg wash and coat with panko breadcrumbs.
- Fry croquettes at 190 °C until golden brown and hot throughout.

#### FOR THE AIOLI

- Using a large mixing bowl, whisk together all ingredients.
- Refrigerate for at least 2 hours and serve with croquettes.

# MEDITERRANEAN FISHERMAN'S STEW



## MEDITERRANEAN FISHERMAN'S STEW

The sound of seagulls, the salty ocean breeze ... ok maybe not in your dining room, but we can all daydream, can't we? This light, bright dish is a perfect summer menu addition paired with a nice crisp white wine. Merveilleux!

### — INGREDIENTS Serves: 4

4 Tbsp	Olive oil	128 g	Yukon gold potatoes, medium dice
1	Onion, small dice	1	Lemon, juiced
8	Garlic cloves, sliced thin	900 g	Fish, such as striped bass, halibut or cod
1	Fennel bulb, sliced thin	To taste	Salt and pepper
2	Tomatoes, chopped, juices reserved	6	Basil leaves, chiffonade
½ Tsp	Chili flakes	4	Dill fronds, picked
250 ml	Dry white wine		
625 ml	<b>Prepared Knorr Liquid Concentrated Base, Seafood</b>		

### — DIRECTIONS

1. In a large stock pot or casserole, heat the olive oil over medium heat. Sweat the onion, fennel and garlic for about 2-3 minutes until soft.
2. Add the tomatoes with their juices and chili flakes, cover and cook for about 10 minutes.
3. Deglaze the pot with the white wine, then add the seafood stock and bring to a simmer.
4. Add the potatoes and let them cook for another 8 minutes. Add the lemon juice and check your seasoning.
5. Season the fish and add to the stew. Turn the heat to medium-low, cover, and cook for about 5-7 minutes until fish is cooked.
6. To serve the stew, place a piece of fish in each bowl. Ladle over 250 ml of the cooking liquid and garnish with the basil and dill.
7. Serve with crusty bread.

You can garnish with a Hellmann's Mayo/Calabrian chili aioli.

# MUSSELS TEQUILA CHORIZO



## MEXICAN MUSSELS WITH TEQUILA AND CHORIZO

A little spicy, a little sassy, a lot of flavour. Diners will love dragging crusty bread through the tequila-soaked broth. And what better to pair with tequila in your mussels? Tequila in your salt-rimmed margarita. Ole!

### — INGREDIENTS Serves: 4

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900 g	Mussels, cleaned	1 Tbsp	Garlic, minced
2 Tbsp	Olive oil	512 g	Tomato, diced
115 g	Mexican chorizo, fresh casing removed	¼ bunch	Cilantro, chopped
		½	Lime, juiced
2 Tbsp	Butter	60 ml	Silver tequila
64 g	Onion, diced	125 ml	<b>Prepared Knorr Liquid Concentrated Base, Seafood</b>
32 g	Jalapeno, diced		

### — DIRECTIONS

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1. Heat the olive oil in a heavy-bottom sauté pan over medium-high heat. Cook the chorizo for approximately 5 minutes, using a spoon to crumble, until the sausage is thoroughly cooked through. Remove the chorizo from the pan and set aside.
2. Add the butter to the pan and sweat onions, jalapenos and garlic. Return the chorizo to the pan. Stir in the tomatoes, then the mussels.
3. Add the tequila and Knorr LCB. Bring to a boil, then cover and cook for about 8 minutes or until all the mussels have opened.
4. Spoon the mussels and broth into serving bowls and sprinkle with chopped cilantro and lime.
5. Serve with crusty bread or fresh corn tortillas.

# ELOTE

# LOBSTER ROLLS

## MEXICAN STREET CORN LOBSTER ROLLS

So now that you got the classic down, let's have a little fun! This play on the popular Mexican Street Corn is a mashup of two of summer's tastiest treats. Plus, lobster and corn are basically BFF's, so it's kind of a match made in food truck heaven.

### — INGREDIENTS Serves: 10

5 ears	Corn	30 ml	Lime juice
1.1 kg	Frozen lobster meat (tail, claw and knuckle)	32 g	Cotija cheese, crumbled
60 g	Butter	32 g	Jalapenos, pickled, chopped
30 ml	<b>Knorr Liquid Concentrated Base, Seafood</b>	32 g	Cilantro, chopped
120 ml	<b>Hellmann's Real Mayonnaise, plus additional</b>	2 Tbsp	Smoked paprika
		10	Split-top hot dog buns

### — DIRECTIONS

1. Grill the corn and char slightly, then set aside. Cut the corn off the cob.
2. Gently melt butter in a small pot. Add Knorr LCB and lobster meat and heat just until defrosted.
3. Mix the 64 g mayonnaise, lime, cheese, jalapenos, cilantro and paprika with the corn. Gently fold in the lobster. Season to taste.
4. Spread mayonnaise on the buns and grill them to golden brown.
5. Add the lobster mixture to the buns and serve.

# BUBBLIN' PIMENTO CHEESE CRAB DIP

Seriously though, who doesn't love a bubbling dip with the perfect Insta-worthy cheese pull? Y'all are gonna love this southern twist for a result that's creamy, crabby and oh so decadent.

## — INGREDIENTS Serves: 8

225 g	Cream cheese	1 Tsp	Garlic powder
60 ml	Hellmann's Real Mayonnaise	½ Tsp	Paprika
60 ml	Sour cream	½ Tsp	Mustard powder
128 g	Sharp cheddar cheese, shredded	115 g	Pimentos, drained and chopped
30 ml	Knorr Liquid Concentrated Base, Seafood	15 ml	Lemon juice
15 ml	Worcestershire sauce	As needed	Hot sauce
		450 g	Lump crab meat
		For garnish	Scallions, thinly sliced

## — DIRECTIONS

1. Place cream cheese, mayonnaise and sour cream in a mixing bowl and stir until creamy. Add remaining ingredients except crab and stir again until well combined.
2. Gently fold in the crab meat.
3. Transfer to a baking dish or individual crocks and place in a 180 °C oven.
4. Bake for 25 to 30 minutes until browned and bubbly. Garnish with scallions.
5. Serve with crackers, baguette slices or tortilla chips.





# SEAFOOD

# CHOWDER

## SEAFOOD CHOWDER

An old classic that never goes out of style. Some recipes are just too good to need to go all Instagram trend-worthy. From the tiny seafood shack to the white tablecloth setting, seafood chowder is like the kid that hangs out in every group. Fancy it up or serve it with a bag of oyster crackers and some hot sauce - your call.

### — INGREDIENTS Yields: about 6 L

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2 Tbsp	Unsalted butter	500 g	Potatoes, peeled, cut into ½ inch pieces	400 g	Shellfish mix, cooked
1	Large onion, chopped	1 Tbsp	Dry Sherry		(such as shrimp, crab, lobster)
1	Large celery stalk, chopped	15 ml	Crab boil seasoning	Garnish	Chives, chopped
200 g	Bacon, chopped	Pinch	Cayenne pepper	Garnish	Oyster crackers
500 ml	<b>Knorr Ultimate Seafood Liquid Concentrated Base, prepared</b>	To Taste	Salt and pepper		
1.5 L	<b>Knorr Culinary Cream, prepared</b>	600 g	Mixed white fish (such as swordfish, sea bass, cod)		

### — DIRECTIONS

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1. Heat the butter in a large stockpot, then add the onion, celery and bacon. Cook until the onion is soft and the bacon is cooked.
2. Add prepared Knorr Seafood LCB and bring it up to a gentle simmer. Add the potatoes, cover, then simmer for 10-12 minutes until the potatoes are cooked through.
3. Add the sherry, crab seasoning, cayenne pepper and salt and pepper to taste.
4. Gently add the mixed white fish and simmer for 4 minutes until just cooked through. Add the shellfish, then simmer for 1 minute more. Season to taste. Garnish with chives and oyster crackers.





## SPICY GARLIC BUTTER SEAFOOD SPAGHETTI

Creamy, spicy, buttery. The kinda dish you need some nice crusty bread to mop the sauce up with. Swap any shellfish or seafood in this simple yet bold pasta dish and dial up the heat however you like it — fiery, mild or somewhere in between.

### — INGREDIENTS Serves: 10

4 Tbsp	Unsalted butter, divided	64 g	Yellow onion, diced	15 ml	Lemon juice and zest
2 cloves	Garlic, minced	1 Tsp	Crushed red pepper flakes (or to taste)	675 g	Spaghetti, cooked al dente
450 g	Calamari, tubes and tentacles	125 ml	White wine	64 g	Parmesan cheese, grated
450 g	Shrimp (21/25), peeled and deveined	750 ml	Heavy cream	To garnish	Fresh parsley, chopped
450 g	Lobster meat, cooked	250 ml	Reserved pasta water		
15-30 ml	Chili garlic sauce	<b>30 ml</b>	<b>Knorr Professional Liquid Concentrated Base, Seafood</b>		
15 ml	Olive oil				

### — DIRECTIONS

1. In a large sauté pan, melt 30 g butter over medium-low heat. Add garlic and cook until aromatic. Add calamari and shrimp. Sauté until just cooked through. Add cooked lobster meat just to warm through, then add chili garlic sauce. Remove the seafood from the pan and set aside.
2. In the same pan, melt the remaining 30 g butter with the olive oil. Sauté the onion and crushed red pepper flakes until translucent. Deglaze the pan with white wine and reduce by half. Add the heavy cream, reserved pasta water and Knorr Seafood LCB and bring to a simmer. Cook for about 8 minutes or until the sauce coats the back of a spoon.
3. Return the seafood and any juices to the pan. Add the lemon juice and zest.
4. Toss each portion of pasta with the creamy seafood and sauce, and garnish with grated Parmesan and parsley. Serve with crusty bread.



# SALMON LETTUCE WRAPS

## STICKY SESAME SALMON LETTUCE WRAPS

Sometimes you just need to add a little ethnic flair to your menu to excite an otherwise "ordinary" fish. Hello salmon, prepare to be enrobed in a sticky, salty, sweet ensemble.

### — INGREDIENTS Serves: 10

2 Tbsp	Cornstarch	15 ml	Sesame oil	1.1 kg	Salmon, cut into 1½ inch cubes
30 ml	Water	30 ml	Chili sauce, such as sambal oelek	3	Butter lettuce heads
175 ml	Soy sauce or tamari	1½ Tbsp	Brown sugar	As needed	Sticky rice, cooked
<b>30 ml</b>	<b>Knorr Professional Liquid Concentrated Base, Seafood</b>	60 ml	Honey	As needed	Carrots, julienned
		8 cloves	Garlic, minced	As needed	Cilantro, chopped
		1½ Tbsp	Ginger, minced	As needed	Black sesame seeds

### — DIRECTIONS

1. In a small bowl, mix the water and cornstarch. Add to it the soy sauce, Knorr Seafood LCB, sesame oil, chili sauce, brown sugar, honey, garlic and ginger. Set aside.
2. Heat a large sauté pan over medium-high heat. Add the sauce to the pan and bring it to a simmer.
3. Pan sear the salmon pieces.
4. For each serving, fill 3 butter lettuce leaves with a small amount of sticky rice and carrots. Add a portion of the sticky sesame salmon, sprinkle with cilantro, sesame seeds and a little extra sauce as needed.



# SEAFOOD PAELLA

## TRADITIONAL SPANISH SHELLFISH PAELLA

Want to turn heads in your dining room? This dazzling family-style paella is a real stunner, studded with shrimp, mussels, clams and chorizo. Maybe you've had enough drama this year, but this kind is welcome, if ya know what I mean.

### — INGREDIENTS Serves: 4

1 L	Prepared Knorr Liquid Concentrated Base, Seafood	250 g	Short grain (paella) rice, such as Spanish bomba
1 Tsp	Saffron threads	1	Can diced tomatoes
60 ml	Olive oil	136 g	Peas (thawed)
1	Small yellow onion, diced	450 g	Shrimp (16/20), peeled and deveined
1	Small red bell pepper, diced	450 g	Mussels, cleaned
3	Garlic cloves, minced	450 g	Little neck clams, scrubbed
180 g	Dried mild chorizo, cut into thin half moons	For garnish	Chopped parsley

### — DIRECTIONS

1. Heat the prepared Knorr LCB. Turn off the heat and add saffron. Steep for 10-15 minutes.
2. In a 36 cm sauté pan or cast iron pan, heat the oil and sauté the onion and peppers for 3-4 minutes. Add the garlic and chorizo and sauté for 2 more minutes over medium heat.
3. Add the rice and cook, stirring for 4-5 minutes. Stir in stock, tomatoes and peas and taste for seasoning. Adjust as needed with salt and black pepper.
4. Spread the rice evenly, bring to a simmer and cover. Cook for about 15 minutes on low heat, or until liquids are absorbed. Arrange shrimp and clams on top, cover and cook for 1-2 minutes, add mussels, cover and cook until mussels and clams are just open and shrimp are cooked through. Garnish with parsley and serve.

For more culinary inspiration, trends and recipes, visit [www.ufs.com](http://www.ufs.com) and follow our UFS Chef Team on Instagram @unileverfoodsolutions\_na.

Drop us a line, we're here to support you!

