



A Mediterranean  
Evening Showcasing

# *Paella*

Seafood Paella



Citrus, Date, Arugula and Avocado  
Salad with Marcona Almonds



Grilled Asparagus with Sizzled Mustard  
Seeds, Shallots and Ginger

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# Seafood Paella (Serves 6-8)

## Ingredient List



- 1-pound sausage (Andouille, Kielbasa or Spanish Chorizo), sliced ½-inch wide
- 6 tablespoons olive oil, divided
- 1 cup sweet yellow onion, diced
- 1 cup orange pepper, chopped
- 1 cup celery, sliced
- 4-5 garlic cloves, chopped
- 2 cups uncooked short-grained rice (such as Arborio, Vialone Nano)
- 1 14-ounce can Fire Roasted, diced tomatoes
- 1-2 small hot red peppers, diced
- 1 teaspoon smoked paprika
- 5 (8-ounce) bottles Clam Juice, or 40-ounces Chicken broth or seafood stock, divided
- 1 teaspoon saffron threads
- 1 ½ pounds steamer clams (approximately 32 clams)
- 1-pound scallops (if they are large, cut them in half)
- 1 ½ pounds, uncooked, medium to large shrimp, shelled and deveined
- 1 cup fresh or frozen peas
- ½ cup parsley, chopped for garnish
- Lemon wedges for garnish

# Seafood Paella

## Cooking Instructions

Heat 3 tablespoons of olive oil over medium heat in a 14-to-16-inch paella pan or a large, braising pan. Add sausage slices to the pan and cook until both sides are browned, 2-3 minutes. Remove sausage from the pan into a bowl. Set aside.

In the same skillet, add the remaining olive oil and sauté: onions, orange pepper, and celery until tender, about 6-8 minutes. Add the garlic, and cook for about 1 minute until the garlic is fragrant but not brown. Stir in the rice to coat with oil. Cook, stirring constantly for 2-3 minutes. Add tomatoes, hot peppers, and smoked paprika. Stir to combine. Cook another 6-8 minutes to allow the flavors to concentrate.

In a small, microwave-safe bowl, heat 1 cup of clam juice in the microwave for 1 minute. Add the saffron threads and let sit for 5 minutes until it is a light amber color.

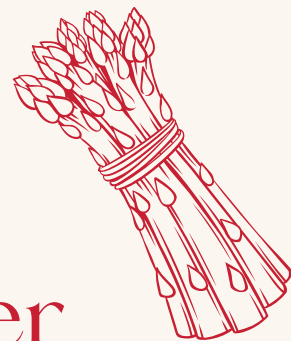
In the paella pan, add the remaining 4 cups of clam juice, and stir. Increase heat to medium-high and bring to a boil, uncovered. Add the saffron-clam/stock mixture to the skillet. Reduce heat to a simmer, for approximately 20 minutes, until the rice begins absorbing the liquid. At this point, you want to STOP stirring the rice as it may turn starchy. When the rice looks plump and soft. Add warm water if rice is looking a bit dry. Add the clams, scallops, shrimp, sausage, and peas. Tuck all the seafood down into the rice. If your pan does not have a lid, carefully place a piece of aluminum foil over the pan. It does not need to be completely sealed.

Simmer until liquid is absorbed and seafood is cooked about 10 minutes. The rice should not be "soupy," but there should be a layer of browned (not scorched) rice on the bottom of the pan. Serve immediately with parsley and lemon wedges.



# Grilled Asparagus with Sizzled Mustard Seeds, Shallots, Chile Oil and Ginger (Serves 6-8)

## Ingredient List



- 1 tablespoon canola oil
- 1 teaspoon brown mustard seeds
- 1 tablespoon “Crunchy Garlic with Chile Oil” paste
- 2 bunches of asparagus (about 2 lbs.), trimmed to 4”-6” pieces
- Kosher salt
- Freshly ground pepper
- 4 tablespoons extra-virgin olive oil, DIVIDED
- Zest and juice of one lemon
- 2 tablespoons capers, drained
- ¼ cup minced shallots
- 2 tablespoons minced peeled ginger
- 1 teaspoon minced serrano chile

# Grilled Asparagus

## Cooking Instructions

Prepare the outdoor grill to medium-high heat. Place a grill basket/mesh sheet/grill topper on the grill to heat.

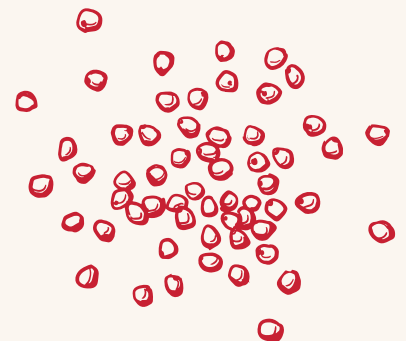
In a small pot, heat the canola oil until it starts to shimmer. Add the mustard seeds, Crunchy Garlic, and Chili Oil. Stir and shake the pan until mustard seeds start to pop, 1 to 2 minutes.

Place the asparagus spears in a flat Pyrex dish. Pour the mustard seed and chili oil mixture over the asparagus. Season with salt and pepper. Pour over 2 tablespoons of the olive oil and toss to well coated. Set aside.

In a small bowl, combine the remaining 2 tablespoons of olive oil with the lemon zest and juice, capers, shallots, ginger, and chile. Set aside. (Chef Pro Tip: Everything can be done up until this point up to 2 hours in advance and set aside at room temperature.)

Place the asparagus in the hot grill basket/mesh sheet/grill topper and cook. Shake the basket or use tongs to move the asparagus around. Cook until crisp tender, 4-7 minutes, depending on the thickness of the stalk.

Transfer the asparagus to a flat serving dish with a lip around it. Pour the lemon-olive oil mixture over it and mix well. Serve.



# Citrus, Date, and Arugula Salad with Marcona Almonds (Serves 6-8)

## Ingredient List



- $\frac{3}{4}$  cup shallot, finely chopped
- 1 teaspoon “zested” orange peel, Blood Orange or Cara Cara
- $\frac{1}{4}$  cup freshly squeezed orange juice, Blood Orange or Cara Cara
- $\frac{1}{4}$  cup sherry vinegar
- 1 teaspoon kosher salt
- 1 teaspoon honey
- $\frac{1}{2}$  cup, plus 2 tablespoons extra virgin olive oil
- 12 cups baby arugula (about 10 ounces)
- 4 large Blood Orange or Cara Cara oranges, peeled, cut crosswise into  $\frac{1}{3}$ -inch-thick rounds
- 16 Medjool dates, halved, pitted, and then quartered, OR fresh figs, halved
- 6-8 ounces Feta, crumbled
- $\frac{1}{2}$  cup Marcona almonds, coarsely chopped

# Arugula Salad

## Cooking Instructions

In a small bowl or mason jar, whisk/shake the shallot, zested orange peel, orange juice, vinegar, salt, and honey to blend. Add olive oil and whisk/shake to blend.

In a large bowl, toss arugula with enough dressing to lightly coat. You will have some dressing left over. Season salad with salt and pepper. Mound arugula on a platter or in a large shallow bowl. Top arugula with orange rounds, dates/figs, and feta. Drizzle a couple of tablespoons of remaining dressing all over salad. Sprinkle salad with almonds and serve.





# Enjoy!

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