



## Garlic Paella

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
4-6 People	15 MIN	30 MIN		10

Garlic paella is a rich and flavorful Spanish-inspired rice dish made with garlic, spices, and a mix of proteins like seafood or chicken. The garlic enhances the depth of flavor while the rice absorbs all the delicious seasonings. This easy version simplifies traditional paella while still delivering bold, satisfying taste. It's perfect for family meals or special occasions when you want something impressive and delicious.

### Ingredients

- 1½ cups rice (short-grain preferred)
- 5 garlic cloves, minced
- 2 tablespoons olive oil
- 3 cups broth
- 1 teaspoon paprika
- ½ teaspoon turmeric or saffron (*optional*)
- 1 cup mixed protein (shrimp, chicken, or both)
- ½ cup peas or vegetables
- Salt and pepper to taste
- Optional: lemon wedges

## Recipe Summary

- Prep Time: 15 minutes
- Cook Time: 30 minutes
- Total Time: 45 minutes
- Servings: 4-6
- Course: Main Dish
- Cuisine: Spanish-inspired

## Cooking Method

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### Instructions

1. Heat olive oil in a wide pan over medium heat.
2. Add garlic and sauté for **1-2 minutes** until fragrant.
3. Add rice and toast for 1-2 minutes.
4. Stir in paprika and turmeric or saffron.
5. Pour in broth and bring to a simmer.
6. Add protein and vegetables.
7. Cook uncovered for **20-25 minutes** until rice is tender and liquid is absorbed.

8. Avoid stirring too much to develop texture.
9. Remove from heat and let rest for 5 minutes.
10. Serve with lemon wedges.

### **Cooking Tips**

- Use a wide pan for even cooking
- Do not stir too much — helps form texture
- Use good-quality broth for better flavor

### **Variations**

- Use seafood only for seafood paella
- Add chorizo for extra flavor
- Make vegetarian with beans and vegetables
- Add chili flakes for spice

### **What to Serve with Garlic Paella**

- Salad

- Grilled vegetables
- Bread
- Light appetizers

## Storage

Store in an airtight container in the refrigerator for up to **3 days**.

## Reheating

Reheat in a pan with a splash of water or broth.

## Frequently Asked Questions

### What rice is best for paella?

Short-grain rice works best.

### Can I make paella without seafood?

Yes, use chicken or vegetables.

### Why not stir paella?

It helps develop texture at the bottom.

## Recipe Author

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