



## Seafood Kabsa Paella Style

### Ingredients

- 1 kilogram Seafood mix (shrimp, mussels, clams, and calamari), cleaned and deveined
- 1 Jar Maggi® Kabsa Mix
- 4 cups water
- 2 cups Basmati rice, soaked and drained
- 200 g Peas
- 100 g red bell pepper, sliced
- 100 g Tomato, diced
- 2 tbsp Olive oil
- 10 g Fresh parsley, chopped
- 5 Wedges Lemon

### Instruction

1. Heat 4 tablespoons of oil in a large pan and fry the fish until it becomes golden in color. Remove and set aside. Repeat with the calamari, the shrimp, and the mussels.
2. In the same pan, sauté bell peppers and diced tomatoes for 5 minutes.
3. Pour in Maggi Kabsa Mix. Cook for 3–4 minutes until the mixture is fragrant. Add the rice and stir over medium heat for 10 minutes.
4. Stir in peas, fish, and prawns, and arrange mussels along the edges of the pan. Cover and cook over medium-low heat for 10–15 minutes until the rice is tender, and the mussels are open.
5. Fluff the rice with a fork and garnish with fresh, chopped parsley. Serve hot with lemon wedges.

#### Nutrition

Carbohydrates	33.13 g
Energy	590.48 kcal
Fats	31.24 g
Protein	43.17 g

🕒 55 Minutes

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