

Fideos con Mariscos

Serves 6

Adapted from Mario Batali and Gwyneth Paltrow's *Spain, a Culinary Road Trip*

- ¼ cup extra virgin olive oil
- 1 lb *fideos* (or angel hair broken into 1-inch pieces)
- 1 large white onion, diced
- 2 garlic cloves, minced
- 1 tsp hot *pimenton*
- 28 oz can whole peeled tomatoes
- 6 cups fish stock
- 1 cup dry white wine
- 1 bay leaf
- 1 pinch saffron threads
- 1 lb mussels
- 1 lb shrimp
- 1 lb clams

Heat the oil in a large Dutch oven over medium heat. Add the *fideos* and cook – stirring constantly – until browned (about 10 minutes). Using a slotted spoon, remove the *fideos* to a bowl, leaving behind as much of the oil as possible. Add the onion, garlic, and *pimenton* to the oil and saute for about 5 minutes, stirring occasionally. Add the tomatoes and their juice, using your hands to crush them as you do so. Raise the heat to high and cook – stirring frequently – until the tomatoes have broken down and the sauce is thick. This should take about 15 minutes.

In a separate pot, combine the stock, wine, bay leaf, and saffron. Bring to a boil, add seafood, cover, and cook for about 5 minutes (until the clams and mussels open and the shrimp is cooked). Transfer the seafood to a bowl and add the liquid and *fideos* to the tomatoes. Cook for about 15 minutes, stirring constantly. Add the seafood and simmer just until heated.