

Seafood Jambalaya

Pair with Danzante Primitivo wine

Serves 6 as a main course

Chef: Donatella Zampoli

Ingredients:

2 tbsp. olive oil

1/2 lb. Spicy Italian sausage, cut into 1/4-inch slices

1 medium onion, diced

1 medium green bell pepper, diced

3 stalks celery, diced

1 1/2 cups long grain rice

2 cups chicken stock

One 14 1/2-oz. can crushed tomatoes

1 tbsp. dried basil leaves

1 tsp. dried oregano leaves

1/2 lb. rock shrimp

1/2 lb. firm flesh fish such as sea bass, cut into 2-inch cubes

1/2 lb. scallops, quartered

Juice of 1/2 lemon

3 garlic cloves, chopped

Salt and freshly ground pepper

Directions:

Heat the olive oil in a large skillet with high sides over medium-high heat. Add sausage and cook until crispy and browned, about 5 minutes. Add onion, pepper, and celery and cook until the onion is soft, about 5 minutes. Add rice and cook until it absorbs the oil, about 2 minutes. Add stock, tomatoes, basil, and oregano. Cover and cook until rice is tender, about 20 minutes. Remove from heat.

Heat a non-stick skillet over medium-high heat. Add shrimp, sea bass, scallops, lemon juice, and garlic. Cook until shrimp begins to turn opaque. Add lemon juice and cook 1 minute. Add to rice mixture and let sit 5-7 minutes. Stir and taste with a metal spoon. Add salt and pepper to taste.