

Easy Seafood Quinoa Paella Easy Seafood Quinoa Paella

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Ingredients

olive oil (a splash of)
1 finely chopped onion
1 1/2 cup plum tomatoes (chopped)
1 cup quinoa
2 cups hot water
1 tbsp thyme
1 tbsp paprika
1 cup seafood (mix, prawns/ squids /mussels)
1 bunch fresh parsley
2 lemon
salt (to taste)

Directions

Heat the oil in a large pan and cook the onion for a few minutes with the lid on until it softens.

Add the quinoa with the paprika, thyme and tomatoes. Cook for 1 minute and then add the boiling water.

Cook uncovered for about 15 minutes or until most of the water has evaporated.

Add the seafood mix and put the lid on, cook for about 5 mins. If frozen you may need to add a few minutes.

Squeeze over 1/2 lemon or a whole one, I personally prefer more than half. Sprinkle the fresh parsley and serve with some extra lemon wedges.