



THERE'S PLENTY OF FISH IN OUR SEA!

Will Your Recipe Win
Rider Student Top Chef: Fresh Catch?

[Click here
to enter
your recipe](#)

Name: Victoria Toldo

Recipe Title: Ecuadorian Seafood Pot

Recipe Ingredients:

8 Servings:

- 2 cups rice
- 3 1/4 cups of chicken broth
- 4 tomatoes dices
- 1 clove garlic
- 1 cup chopped fresh parsley
- 1 spanish onion
- 1 can of gandules (sunbeans)
- 1 tsp salt
- 1/2 tsp italian seasoning
- 1/2 tsp adobo
- A packet of salon
- 1lb bacon
- 1lb chorizo
- 1 lb shrimp
- 4 chicken boneless thighs
- 1 lb scallops

- 1/lb mussels (cooked)
- 12 clams (cooked)
- 1 lobster tail (cooked)
- Lemon wedges

Recipe Instructions

1. In a large cast iron pan- add and mix chicken broth, salt, sazón and rice. cook on high until it comes to a boiling.
2. Cover pot. Lower heat to simmer for 20 minutes.

Seafood and meat mixture:

3. While rice is simmering, in a separate skillet, cook bacon, chorizo, chicken, spanish onion and garlic. Add tomatoes, gandules, parsley, italian seasoning, adobo and let simmer.
4. Add scallops, lobster, shrimp, mussels and clams.
5. After rice simmers for 20 minutes. add seafood and meat mixture to rice.
6. Mix with fork. cover and let simmer another 20 minutes.
7. Serve with lemon wedges and enjoy!