



Recipe Ideas



Before

After



Another

version, with quick cooking angel hair pasta.

## Fideua - a paella alternative

The story goes that somewhere along the Mediterranean coast (Valencia by all counts), a fishing boat cook set out to make the usual onboard meal for the crew: a paella using fish from the day's catch. Turns out there was no rice, so he substituted "fideos", a type of thin pasta, and "fideua" was born.

I'm not a fan of fishy rice or pasta, so decided to make my own meat & veg version. It ended up being kind of risotto-like, and is now a dish we enjoy often. It cooks up quickly on the stove top and invites all sort of creative intervention. You can even use leftovers...

### Ingredients

1 cup "fideos" or other small, thin pasta. Orzo or thin spaghetti (chopped) work well.

2 or 3 cups stock (veg, chicken, beef, water + boullion cube) heated.



1/2 onion (finely chopped)

Protein: link sausage, chunky bacon, panceta, ground beef or lamb, diced chicken breast...

1 cup lightly cooked veg (peas, green beans, garbanzos, your choice)

Mushrooms (button or other)

Olive oil, salt, pepper, saffron (or tumeric or pimentón)

2 tbsp Philadelphia cream cheese

White wine

### Preparation

Brown the protein on medium high in 1 tbsp of olive oil in a large frying pan, set aside.

Cook onion & the mushrooms in the same pan, add a bit of oil if needed.

When the onion is tender, add the pasta and let it brown a little.

Add the protein, veg, salt, saffron (6 threads) and a splash of the wine.

Add a cup of the hot stock, stir, cook on medium. Add stock as needed, and stir like risotto.

When the pasta is "al dente" (depends on the type of pasta), check for salt, correct as needed, stir in the Philadelphia.

Remove from heat, if it seems a little dry, stir in some stock - the pasta will continue to absorb liquid, so a little extra won't hurt... Cover and let it rest for a few minutes.

**Done.**

### Note:

1. Butter works in place of the Philadelphia, either give the dish a nice creamy texture.
2. As an added extra, grate some cheese on top before serving.
3. Plenty of opportunities to innovate with sun dried tomatoes, spices (chile/cayenne pepper, etc.), other vegetables, cheeses, gratin the top in the oven with cheese or breadcrumbs...
4. Try duck or bacon fat in place of olive oil.



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