

## Tapas 24 - Catalan Fideua

~ 5 people



### Ingredients:

- 18 oz Fideus (siender noodles)
- 1 1/4 cup onions- finely chopped
- 1 1/4 cup green peppers, diced
- 5 tbsp garlic, finely chopped
- 9 oz tomatoes, seeded and diced
- 2 lb cuttlefish, diced
- 1 1/4 cup fish stock
- 15 half-ounce tiger shrimp
- 1 1/4 cup monkfish, diced
- 20 mussels
- Parsley finely chopped
- Aioli to taste

### Directions:

1. Bake fideus noodles in a 300 F oven for 15 minutes.
2. Set it aside and turn the oven up to 500 F.
3. In a saucepan, sauté all the vegetables in olive oil until caramelized then set them aside as well.
4. In the same saucepan, sear the cuttlefish for five to seven minutes.
5. Add the vegetables, fideus and ½ cup of fish stock.
6. Let it simmer for four minutes, then place the saucepan in the oven for five minutes.
7. After 5 minutes, place in the refrigerator.
8. Heat a paella pan.
9. While waiting, oil and salt the shrimp and monkfish and sear them on one side, then remove them from the pan.
10. Add the fideus and cuttlefish mixture and the remaining fish stock to the pan.
11. Add the mussels, and the monkfish and Shrimp with the uncooked side facing down.
12. Bring it to a boil then bake it in the oven for three minutes.
13. After three minutes, remove it from the oven and serve in the paella pan with aioli.