

# Summer Series, Day Six: Seafood Paella



This one pot dish is literally named for being made in a pot. It's the original one-dish cuisine.

This, my friends. This is the quintessential dinner that melds together land and sea and balances the forces of nature to create an amazing meal that would make even mermaids and pirates cheer. With more protein than a Brazilian meat festival, this one pot recipe will make you lift your anchors and set full speed ahead toward the coast. And you'll thank me for it. I thanked me for it- I've never made this dish before, but with so much fresh seafood available here in the Outer Banks, it was a challenge I was eager to attempt and declare victory for all.

There are a few more steps than normal because of the complexity of textures in paella (pronounced PIE-Ay-uhhhh) so bear with me and I'll try to break it down step by step so you

can recreate this on your next seaside adventure.

First, gather all of your ingredients. It's helpful to know what goes in at what point so you can simplify your timing.



1. Brown your boneless, skinless chicken thighs over medium-high heat to get a quick sear on the outside. The chicken will have plenty of time to finish cooking the whole way through when it's in the crock pot, but you want to seal in the flavor. After removing from heat, chop chicken into bite-size pieces.



2. Using the same skillet, brown the sliced andouille sausage quickly on both sides and remove from heat.



3. Put brown rice, seasonings, and fresh vegetables in the crock pot. Add broth and give it all a good stir. The turmeric and smoked paprika will flavor the entire dish but begins with this first step. Add bite-size pieces of chicken and cooked andouille sausage. Cook on low for six hours or until all liquid is absorbed.



4. After time is up, it's ok to remove the crock pot lid at this point and give everything a really good stir. Try to keep rice from sticking to the bottom of the crock pot.



5. Add seafoods– shrimp, sea scallops and clams. Be sure to properly clean your seafood before adding to the pot. A sandy clam does not add flavor! If you are peeling and deveining your own shrimp, you need [THIS TOOL](#). Seriously, just get one for yourself at the start of this trip. (You'll use it for the Crock Pot Low Country Boil as well.)

Cook on high for up to one hour– shrimp should be pink and clams should have all opened. You do not want to overcook seafood so try to be nearby for this last step.

And that's it! You have just mastered the Old World, cultivated classic of a seafood paella (technically a mixed paella because of the chicken, but let's focus on the gifts from the sea and the amazing local seafood markets located in the Outer Banks.)

Thank you to the owners of the [Ooh La La beach house](#) here in

Avon. This dish used many of the tools and cooking accessories and your stocked kitchen did not disappoint. I had everything I needed to prep, clean and cook all of my ingredients for this meal. This kitchen set-up made everything easy, including a spacious dishwasher to handle my mess!

## Crock Pot Seafood Paella

Serves 6

1.5 cups brown rice

3 chicken thighs

7-8 oz andouille sausage

1 red bell pepper, sliced

2 stalks celery, sliced

1/2 onion, sliced

2 cloves garlic, minced

1 t. turmeric

1 t. smoked paprika

2 cups white wine

2 cups chicken broth

1 lb jumbo shrimp, peeled and deveined

1/2 lb bay scallops

1 dozen clams, in shells

Brown your boneless, skinless chicken thighs over medium-high heat to get a quick sear on the outside. The chicken will have plenty of time to finish cooking the whole way through when it's in the crock pot, but you want to seal in the flavor. After removing from heat, chop chicken into bite-size pieces. Using the same skillet, brown the sliced andouille sausage quickly on both sides and remove from heat. Put brown rice, seasonings, and fresh vegetables in the crock pot. Add broth and give it all a good stir. The turmeric and smoked paprika will flavor the entire dish but begins with this first step. Add bite-size pieces of chicken and cooked andouille sausage. Cook on low for six hours or until all liquid is absorbed. After time is up, it's ok to remove the crock pot lid at this point and give everything a really good stir. Try to keep rice from sticking to the bottom of the crock pot. Add seafoods— shrimp, sea scallops and clams. Be sure to properly

clean your seafood before adding to the pot. Cook on high for up to one hour– shrimp should be pink and clams should have all opened.

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## Summer Series, Day Five: Crock Pot White Ratatouille



I'm seriously considering moving to the beach. Sunshine, seafood, salty air... it's all good for my soul. As long as I have a good internet connection, I might just be willing to carry my crock pots up and down the east coast and showcase local flavor and attractions. **Ok, I'm putting it out there– where should I go next and who can hook a girl and her crock pots up?! I'll feed you!**

I used the rest of my finds from this week's farmer's market to make ratatouille for dinner tonight. I love the fact that I used the same kinds of ingredients, but in a new way to make a totally different presentation!

I have never seen pure white patapan squash or white eggplant before in this region, but I was delighted to experiment with these adaptations to the standard variety. I also used yellow cherry tomatoes instead of canned diced red ones. Such a delightful dish to cook low and slow while we played all day.





While we normally do adventures as a family, today we decided to go in two directions– literally. My husband took our oldest to the beach to tiptoe in the shark-infested waters and fly a kite in the salty breeze. I took our youngest on a bike ride down the main road of the island. I'm so glad I bought [a bike rack for my car](#) so we could all bring our bikes to the beach. It's so much easier than trying to rent them upon arrival! The sidewalks in Avon are flat and easy and the breeze felt fantastic even though it was a scorching day. We all enjoyed the sunshine and a bit of solitude. There is something about experiencing the wind on your face and the sun on your back, just taking a deep breath and exhaling gratitude. I'm not kidding when I tell you that staying [here](#) in the Outer Banks has really been cathartic for all of us.

But back to the food, of course! By the time we hit the beach, the bikes, came back to swim in the pool [at the house](#), and got cleaned up... dinner was ready and no work was needed. Another amazing day is complete and it's time to chill on the porch with a few cold drinks and listen to the birds and cicadas chirping in harmony.

## Crock Pot Ratatouille

Serves 4-6

3-4 large white patapan squash, softball sized (about 1-1.5 lbs)

3 small white eggplant, 5-6 inches in length (about 1 lb or less)

1 sweet onion, diced

1 yellow pepper, diced

1 pint yellow cherry tomatoes

2 cloves garlic, minced



4 leaves fresh basil, chopped

1 c. broth (chicken or vegetable)

Mix all ingredients in crock pot and cook on low for 6-8 hours. Serve with rice, noodles or fresh bread and butter. If you can't find patapan squash, you can substitute yellow squash.

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## Crock Pot Hot and Sour soup

I had three reasons for creating crock pot hot and sour soup this week...

1. Chinese New Year was on Monday and I forgot to order takeout.
2. I've been trying to do at least one meatless meal each week.
3. Hot and sour soup is amazing for clearing up a stuffy nose and a winter cold!



As with all my soups, I like more "stuff" than "broth" so my hot and sour soup is more crowded than what you get at a Chinese restaurant, but I think you'll like this as a full meal and not just an appetizer. Plus, it can be made completely vegetarian and I think it's

gluten-free, so this is a great dish if you are cooking for people with food limitations.

If you didn't get a chance to celebrate the Chinese New Year either, then whip up a quick batch of this hot and sour soup to start the year out like a fire-breathing dragon! (but you don't need to make it that spicy if you don't want!)

3 oz. shiitake mushrooms (I bought a 6 oz. jar of mushrooms in liquid and used half)

2 cups baby carrots, quartered

3 medium green onions, sliced

3 cups bok choy, chopped

4 c. low-sodium chicken broth

1/3 c. rice vinegar

1 T. soy sauce

1 t. ground ginger

1 t. sesame oil

2 t. sriracha sauce (Asian red pepper sauce, also sometimes called rooster sauce)

1 package extra-firm tofu, drained and cut into half-inch cubes

Put all ingredients EXCEPT TOFU into crock pot and stir into mixed. Cook on high for 3-4 hours (or until carrots are soft enough) then add cubed tofu and cook for one more hour.

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# Crock Pot Sweet Potato Soup

I've always been a fan of our grill... really, for two reasons. 1. In the summertime, it's a great way to eat healthy and not heat up the kitchen and 2. when we grill, my husband is usually the one cooking! Since it's been such a mild winter, we've been taking advantage of the unseasonably warm evenings and grilling our food. But since local produce isn't as plentiful in January, I've been getting creative.

So I've been grilling sweet potatoes. Sure, they get their glory at Thanksgiving when they are smothered and covered by marshmallows or syrup or sugar. Sometimes they even make a repeat performance at Christmas or Easter or Passover, but my new absolute favorite way to eat a sweet potato is by grilling it to perfection.



It's so easy, let me tell you the few easy steps... Wash your sweet potatoes. Poke fork holes all over. Wrap sweet potato in aluminum foil. Grill on med-high heat for one hour, turning the sweet potato halfway through. That's it! When the sweet vibrant goodness is done, it will be easy to squeeze the flesh with tongs. Please be cautious though, sometimes the sweet juices will run out of the foil (and I don't want you to get burned).

So a couple nights ago, I grilled five sweet potatoes. I figured we would eat the leftovers so I made a couple extra.

And these extra potatoes became the inspiration for tonight's new recipe! With a few ingredients I already had on hand, I was able to literally "whip together" this amazing meal. This crock pot sweet potato soup is thick and hearty and even though soup might not be fresh and exciting for a winter meal, adding in the flavor from the grill really makes a difference.

2 medium sweet potatoes, already cooked in grill or oven, cooled and then skinned

3 c. chicken broth

1/2 c. [caramelized onions](#)

1/4 t. nutmeg

1/4 t. chili powder

1/4 t. celery seed

1/4 t. curry powder

1 clove garlic, minced

1/2 c. heavy cream

Put all ingredients (except heavy cream) in crock pot, stir and then cook on low for 3-4 hours. Use a hand blender and puree mixture until smooth, then stir in heavy cream. Serve hot with a tiny sprinkle of nutmeg or curry on top.

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## Crock Pot Turkey Pot Roast

This afternoon, I went with my family to an apple orchard to

pick fresh, local produce to enjoy. It felt organic. Not in the “lacking chemicals and pesticides” way, but in the “feeling connected to the earth and supporting something good”. My kids loved picking the fruit and sampling all the different kinds of apples. I am eager to make my [escaloped apples](#) recipe as soon as possible.

But the best part of the day was coming home to dinner already made and a very hungry family to feed!

One of my favorite meals to cook and eat is pot roast– meat, potatoes, carrots, celery, onions... all the basics. It’s so filling and full of great nutrients. One crock pot is a whole meal. But sometimes I like to vary it up a little. I made a very similar recipe today, but instead of beef, I used three turkey legs as our protein.



The meat becomes so tender it falls off the bone. I used whole carrots because they make such a nice presentation and they don’t get soggy when they cook. The key to keeping the meat tender is to use the meat rack for the crock pot and keep it elevated. It still absorbs all the flavors as it cooks, but it doesn’t deteriorate as it cooks.

I highly recommend making this dish for a family dinner or even for the holidays! Trust me– I’m sure you can think of 100 other ways to spend a weekend afternoon than staying in the kitchen cooking. Get out there and enjoy life a little, then come home for a great meal. Enjoy!

3-4 turkey legs (2-3 lbs)

6 whole carrots, peeled

1/2 sweet onion, cut into chunks

4 stalks celery, cut into 2-3 inch sections

1 t. minced garlic

1 white potato, cut into chunks

2 c. chicken broth

1 T. olive oil

1/2 t. salt

1/2 t. black pepper

2 t. Mrs. Dash seasoning

Put all produce (carrots, onions, celery, potato) in crock pot and arrange in bottom. Using an oval shaped crock pot is best. Put crock pot meat rack in so that the meat will sit just above the produce. Pour chicken broth in, but do not let the volume of it reach the meat rack. Place turkey legs on meat rack. Brush meat with olive oil and then sprinkle with seasonings. Cook on low for 6 hours.

*(If you like gravy, put the remaining liquid in a pot on the stove and bring it to a boil. Add 1 T. corn starch that has been dissolved into 1/4 c. warm water. When gravy thickens, serve with turkey pot roast.)*

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## Crock Pot Thai Chicken soup

One of my favorite new indulgences is Thai food. I started a few years ago with Pad Thai. It's like the thai version of lomein, which is really just a step above the college-grade ramen noodle. But it started to introduce me to new flavors.

Then, I moved up and through a few of the curry dishes; I quickly learned my ridiculously low capabilities for spicy food. I like my thai dishes with either chicken, tofu or shrimp– I just think think that these proteins absorb the most flavor from everything else it's cooked in.

There are some particular seasonings for Thai food, though, and I just don't keep these things in my kitchen yet. So while I'd love to have lemongrass and keffir lime leaves abundantly available or even know where to buy some galangal, I'm replacing some of these flavors with some easier go-to foods that you can find at your regular grocery store.

My crock pot Thai chicken soup is an interpretation of a traditional Thai tom kha soup. It still has the coconut milk, chicken and mushrooms, but I use ginger instead of galangal and lime juice for the citrus twist. I also haven't broken down and bought fish sauce yet, so I just leave it out. Fish sauce's first impression is that it just tastes salty, so the broth really already fulfills that requirement for me.

I hope you enjoy the new flavors of this soup. If you want to make it more of a Thai dinner, try adding some white rice and veggies with curry sauce to make this a complete cultural meal!

3 boneless, skinless raw chicken breasts cut into strips

2 c. chicken broth

1 13.5 oz. can lite coconut milk

1 T. ginger root, peeled and minced

2 T. lime juice

6-8 mushrooms, cleaned and sliced

2 stalks celery, sliced



1 c. baby carrots

1 t. red chili pepper flakes

cilantro or basil leaves, sliced for garnish

Combine all ingredients in crock pot and cook on high for 4 hours. Serve with some green leaves sprinkled on top.

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## Crock Pot Tortellini Soup



The title of this recipe is a lie. This isn't a soup. But it's not a stew and it's not just a pasta main course, so I don't know what else to call it. Technically, it does have broth in it, so therefore I qualify it as a soup. And since it's my blog, I get the right to label it however I want to! But this

is my disclaimer– there is nothing light weight or soupy about this dish. It is delicious and easy and full of flavor and takes just a few ingredients and a few minutes to make a whole meal. BUT– all of those details are way too much to put in the title, so I just call it tortellini soup. Enjoy!

1 28 oz. can of diced tomatoes (do not drain)

1 brick of frozen chopped spinach (no need to thaw, just dump it in frozen)

3 cloves garlic, minced

2 cups chicken broth

1/2 small onion, chopped

2 12-oz. packages of frozen cheese tortellini

Parmesan cheese

Put all ingredients EXCEPT tortellini in the crock pot. Cook on high for 3 hours. Add frozen tortellini to the pot, stir it around and cook on high for one more hour. Top with a little Parmesan cheese when served.

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## Crock Pot Chicken and Quinoa

This is great sick food. Not food that will make you sick, but a food that falls into the same category as matzah ball soup, egg drop soup and homemade mashed potatoes– these foods all make you feel better! I'll warn you that this dish is very bland, so if you'd like to eat it when you are aren't queasy or feverish, you might want to add some more veggies and seasonings. When you read this recipe, save it to your favorites so that next time you are sick, you have a go-to recipe for an easy dish to make everyone feel better. Enjoy! (and stay healthy!)

1 c. quinoa, rinsed and drained

2 c. chicken broth

1/2 medium onion, chopped

3 carrots, sliced

6 skinless chicken thighs (about 1.5 lbs)

2 bay leaves

1 t. salt

1 t. black pepper

1 T. parsley flakes

1 t. celery seed

Put quinoa and broth in crock pot and stir. Add onions and carrots, stir again and then place chicken thighs in. Sprinkle seasonings all over everything. Cook on high for 2.5-3 hours. How to tell it's done: each quinoa grain has a white string that appears on it when it's cooked, chicken thighs need to be cooked through and carrots need to be soft.

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## Crock Pot Vegetarian Chicken Chili



Did you catch the title?? Does it sound like a contradiction to say “vegetarian” and then “chicken” in the same meal?! It is not. Thanks to modern day culinary creativity, I can make chicken chili for friends that don’t want to eat meat. This is a pretty easy recipe, but I like that it is a crowd pleaser and

still meets certain dietary limitations.

Give this chicken chili a try next time you host a friend that

is vegetarian or keeps kosher– they will be so happy that you honored their wishes and still served tasty dishes. (yes, that rhyme was intentional.) And don't think this meal is for light weights– you can serve this at your next party or sporting event and even the men will be raving about your soup– it's spicy, it's filling and everyone will enjoy!

4 c. vegetarian chicken broth

2 cans great northern beans (do not drain)

1 4 oz can diced green chiles (do not drain)

1/2 green pepper, chopped

1/2 medium onion, chopped

2 c. frozen corn

1 T. parsley

1 T. chili powder

1 t. oregano

1/2 t. cumin

1/2 t. paprika

1/2 t. cayenne pepper

1/2 t. black pepper

1 package Morning Star Farms chicken strips\*\*

Put everything in the crock pot except for the chicken strips. Stir together and cook on low for 4-5 hours. Add the frozen chicken strips and cook for one hour more. You can divide the chicken strips up into small pieces once they are cooked through.

**\*\*IF YOU'D LIKE THIS TO BE AN ACTUAL MEAT DISH, BUY PRE-COOKED**

**FRESH OR FROZEN CHICKEN STRIPS AND FOLLOW THE DIRECTIONS THE  
EXACT SAME.**