

Plating Guide - Carolina Smoked Paella

cold-smoked shrimp, mussels, clams and andouille sausage on carolina gold rice

Heat at 275F / 135C for 20 minutes

- Paella Clam Rice with Andouille Sausage
- Cold Smoked Mussels, and Grilled Shrimp



Garnish Kit (keep cold):

- Mini Tabasco Bottle
- Dill Sprig



Plating Steps

1. Heat aluminum tins in preheated 275F oven for 20 minutes, with the lid on.
2. Spoon rice onto plate.
3. Carefully arrange mussels around the edge of the plate and arrange shrimp across the center of the rice.
4. Garnish with sprig and mini tabasco bottle on the side.



NOTE: Oven calibrations may vary. Please adjust the suggested heating instructions to suit your equipment.