

## easy shellfish bouillabaisse

**SERVES 2 • READY IN 30 MINUTES OR LESS**



Heat the oil in a large Dutch oven over medium heat. Add the fennel, green onion, and garlic; cook, stirring occasionally, until slightly softened, about 4 minutes.

Add the broth, tomato, thyme, cayenne, and saffron, if desired; bring to a boil. Add the mussels, clams, and shrimp; return to a boil. Reduce the heat to low, cover, and simmer until the mussels and clams open and the shrimp turn pink, about 8 minutes. Discard any mussels and clams that do not open. Divide the soup between 2 bowls and garnish with fresh fennel fronds.

### Ingredients:

- 2 teaspoons olive oil
- 1 cup thinly sliced fennel or celery
- ½ cup sliced green onion, white and light green parts only
- 2 garlic cloves, minced
- 1 cup chicken broth
- ½ cup chopped fresh tomato
- 1 teaspoon chopped fresh thyme leaves or ¼ teaspoon dried
- ⅛ teaspoon cayenne pepper
- ⅛ teaspoon saffron threads, optional
- 1 pound mussels (20 to 25 mussels), scrubbed and debearded
- 1 pound littleneck clams (8 to 10 clams), scrubbed under cold running water
- ¼ pound jumbo shrimp (5 to 6 shrimp), peeled and deveined