



**Complexity level:** Easy

**Calories level:** Middle-calories level

**Price estimation:** 5 - 10 \$

## Ingredients

1 lb  
clams  
1 t  
salt (cooking)  
1 c  
water  
4 clv  
garlic  
1/2 lb  
mushrooms (button)  
3 T  
olive oil  
10 oz  
squid rings  
1 c  
rice (medium-grain)  
2 1/4 c  
water  
1 t  
saffron (15-20 threads)  
1 t  
salt

## Instructions

1. Soak clams in a medium bowl with 1 tablespoon of salt and 1 cup of water for 20-30 minutes to get the sand out. Then wash clams and set aside.

- 
2. Peel and slice cloves of garlic.
  3. Peel, wash and slice button mushrooms.
  4. Heat 3 tablespoons of olive oil in a pot. When warm add sliced garlic and cook over low heat for 2 - 3 minutes or until golden.
  5. Add calamari rings and cook over low-medium heat for 3 - 4 minutes.
  6. Add sliced mushrooms and cook over 3 - 4 minutes.
  7. Add clams and 1 cup of rice and cook and stir for 1 -2 minutes to mix all the flavors.
  8. Place 1 teaspoon of salt and saffron threads in a mortar. Use a pestle to grind.
  9. Heat 2 and 1/4 of water.
  10. Add some of the hot water to the mortar to dissolve the saffron and salt mixture and then add the dissolution and the rest of the water to the pot.
  11. Cover the pot and simmer for 18 - 20 minutes and then remove from heat and set aside for 4 - 5 minutes.
  12. Serve and enjoy your recipe for rice with clams and squid rings! See more [Spanish rice recipes](#) [1]!

**Source URL:** <https://thespanishcuisine.com/recipes/spanish-rice-with-clams-and-squid-rings>

**Links**

[1] <https://thespanishcuisine.com/recipes/Spanish-rice>