

## Fuzio Universal Bistro Featured During Dungeness Crab Week: February 19<sup>th</sup> - March 1<sup>st</sup>

We invite you to enjoy Dungeness crab in dishes created by 44 local chefs. Feel good enjoying the great flavor of this sustainable fishery while supporting small, independent local fisherman. "Paella, to me, is one of the most sociable dishes and fun to make. Fideua, its pasta variation, offers the same hospitable charm; plus it gets better and tastes just a little different every time you make it." says chef, Stacy Mald.

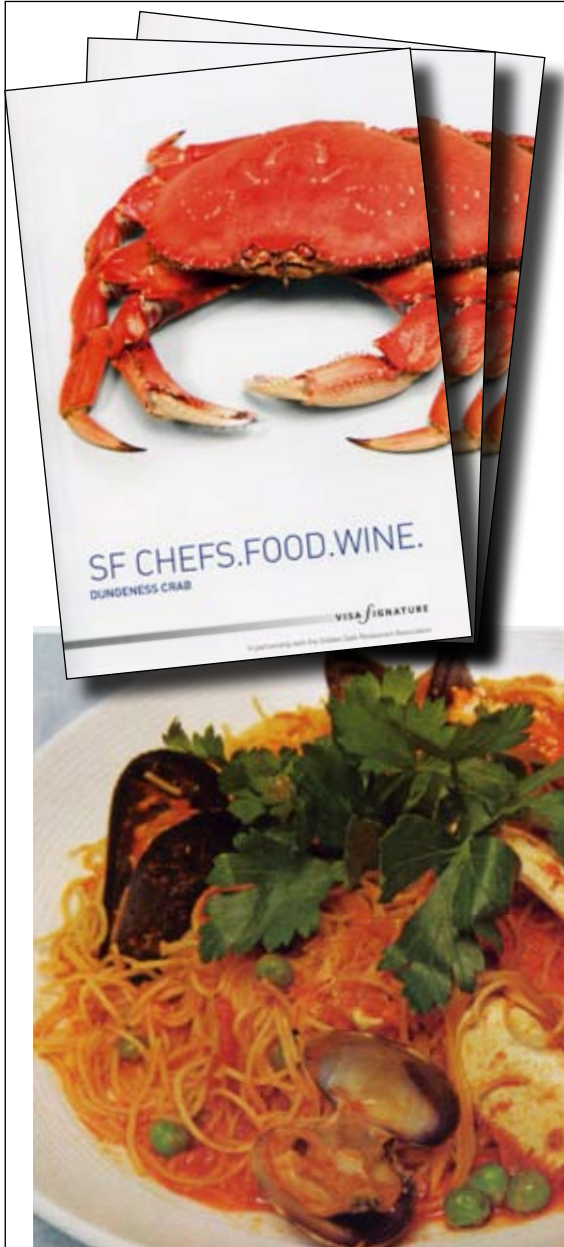
### Fideua (noodle paella)

- |                                      |                                |
|--------------------------------------|--------------------------------|
| 3 tablespoons saffron oil            | 1/4 cup sweet marsala wine     |
| 1 tablespoon crushed garlic          | 1/2 cup marinara sauce         |
| 5 julienne strip roasted red peppers | 6 tablespoons vegetable broth  |
| 1/4 teaspoon dried red chili flakes  | 2 shrimp, shelled and deveined |
| 1 tablespoon smoked paprika          | 3 oz Dungeness crab meat       |
| 2 clams in shells                    | 1 Dungeness crab claw          |
| 2 mussels in shells                  | Salt and black pepper          |
| 2 oz cooked chicken sausage          | 2 tablespoons cooked peas      |

### Preparation

1. In a large sauté pan on medium heat combine oil, garlic, red pepper strips, red chili flakes and paprika.
2. Add clams and mussels; shake and mix about 3/4 minute.
3. Add chicken sausage and marsala; shake occasionally to heat, about 1 minute. Add marinara sauce and vegetable broth. When simmering, add shrimp, crab meat, claw and 1/2 teaspoon each salt and pepper; simmer about 2 minutes.

To serve: boil until al dente 6 oz angel hair pasta (length broken into thirds); drain and mound in a wide warm bowl. Spoon sauce over pasta, then sprinkle the fideua with peas. Makes 1 portion



**Brentwood**  
925.513.4184

**Davis**  
530.753.3877

**Dublin**  
925.833.7124

**Fremont**  
510.687.9310

**Fresno**  
559.447.4777

**Modesto**  
209.557.9711

**Sacramento**  
916.442.2310

**San Francisco Castro District**  
415.863.1400

**San Francisco Marina District**  
415.673.8804

**San Francisco Financial District**  
415.392.7995

**Stockton**  
209.474.9900