

Golden Gate Wild Rice Cioppino – Gibbs-California Wild Rice

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- **Yield:** 4 Servings

Longing for the scent of fresh seafood and tomatoes from the little Italian restaurant near the Bay? Don't leave your heart in San Francisco; create that aroma in your own kitchen!

Recipe courtesy of: California Wild Rice Advisory Board

Ingredients

- 2 cup [onion](#) *chopped*
- 1 [medium green pepper](#) *chopped*
- 4 cloves [garlic](#) *minced*
- 2 tbsp [olive oil](#)
- 1 cup [white wine](#)
- 1 can (28 oz) [whole tomatoes \(28 oz\)](#) *drained and chopped*
- 1 bottle (8 oz) [clam juice](#)
- 1 [bay leaf](#)
- 1/2 tsp [basil](#) *crushed*
- 1/2 tsp [oregano](#) *crushed*
- 1/2 tsp [rosemary](#) *crushed*
- 2 cups [California Wild Rice](#) *cooked*
- 6 [large clams](#) *well scrubbed*
- 1/2 lb [medium shrimp](#) *shelled and deveined*
- 1/2 lb [scallops](#) *halved crosswise*
- [parsley](#)

Instructions

1. In large stockpot or Dutch oven, sauté onion, green pepper and garlic in oil until onion is soft.
2. Add wine, tomatoes, clam juice, bay leaf, basil, oregano, rosemary and pepper flakes.
3. Bring to a boil, reduce heat and simmer 30 minutes, stirring often.
4. Add rice and bring to a simmer. Add clams; cook until clams open. Discard any clams that do not open.
5. Add shrimp and scallops; cook until shrimp turns pink, about 2 to 3 minutes; do not over cook.
6. Sprinkle with parsley.