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Disney's Animal Kingdom Lodge

Boma

Ingredients

-  1 lb. mussels
-  1 lb. shrimp
-  1 lb. white fish, cut chunky and sear
-  1 lb. scallops, sear
-  2 cups clam juice
-  1 quart chicken stock, add chicken base
-  2 cups coconut milk
-  2 tbsp. curry powder, toasted
-  1 onion, diced in big chunks
-  1 red bell pepper, diced in big chunks
-  1 jalapeno, sliced
-  2 carrots, diced in big chunks
-  2 potatoes, diced in big chunks
-  ¼ cup parsley, chopped
-  ¼ cup cilantro, chopped
-  2 tbsp. lemon juice
-  1 lemon, zest and sliced
-  2 tbsp. ground cumin, toasted
-  Salt and Pepper to taste

Directions

1. Heat the chicken stock and clam juice.
2. Add the vegetables (except jalapeno, parsley, and cilantro) and spices.
3. Cook until the vegetables are half done. Add coconut milk.
4. Continue cooking until vegetables are done.
5. Before serving, sear white fish and scallops (do not overcook) and set aside.
6. Heat the stew and add mussels, shrimp, scallops, fish, and jalapeno.
7. Cook until mussels open, add parsley, cilantro, and lemon zest before serving.

