

Harvest Paella

Ingredients

- 1 $\frac{3}{4}$ cups water
- 1 package (6.09 oz) Near East® Rice Pilaf Mix
- 1 tbsp olive oil
- 1 tsp turmeric
- 1/2 to 1 tsp hot pepper sauce
- 8 oz boneless skinless chicken breast halves (about 2), cut into thin strips or 8 oz medium shrimp, peeled and deveined
- 1 cup canned black beans, rinsed and drained
- 1 cup frozen peas
- 1 medium tomato, chopped
- 1 to 2 tbsp chopped fresh basil

How to make it

1. In 3-quart saucepan, bring water just to a boil.
2. Stir in rice, contents of Spice Sack, olive oil, turmeric and hot pepper sauce. Cover; reduce heat to low. Simmer 10 minutes.
3. Stir in chicken or shrimp; cover and simmer 15 more minutes.
4. Stir in beans, peas, tomato and basil; cook 5 more minutes, or until heated through.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	4-6

Made with



Near East® Rice Pilaf Mix