

# Lamb Paella

## Ingredients

- 2 tsp extra virgin olive oil
- 8 oz American lamb round or sirloin, cut into thin strips
- 3/4 cup chopped onion
- 2 cloves garlic, minced
- 1 package (6.75 oz) Near East® Spanish Rice Pilaf Mix
- 2 cups water
- 1/4 tsp saffron threads or 1/2 tsp turmeric
- Few drops hot pepper sauce
- 6 oz fresh medium shrimp, peeled and deveined
- 1 ½ cups chopped fresh tomatoes (2 medium)
- 1 cup frozen peas

## How to make it

1. In large skillet, heat oil over medium-high heat. Add lamb; cook 3-4 minutes, stirring frequently. Remove with slotted spoon and set aside.
2. In same skillet over medium heat, add onion and garlic; cook 3 minutes, stirring frequently. Add rice pilaf mix and cook 30 seconds, stirring occasionally.
3. Add water, contents of Spice Sack, saffron and hot pepper sauce; bring to a boil. Cover and reduce heat to low. Simmer 20 minutes.
4. Stir in shrimp, tomatoes and peas. Cover and continue to simmer 10-12 minutes, or until shrimp are opaque and liquid is absorbed.
5. Stir in lamb and heat through.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	40 min	50 min	4

## Made with



**Near East® Spanish Rice Pilaf Mix**