

Quick Couscous Paella

Ingredients

- 1 box Near East® Toasted Pine Nut Couscous
- 2 ½ cups low sodium chicken broth
- 1/4 cup Extra Virgin Olive Oil
- 1 large onion, chopped
- 1 large red bell pepper, chopped
- 2 (3-4 oz) sausage links (Spanish chorizo, turkey or chicken kielbasa type sausage), quartered lengthwise and cut into 1/4-inch-thick pieces
- 1/2 lb uncooked peeled deveined large shrimp (can substitute frozen)
- 1 cup frozen peas
- 1 ½ tbsp paprika
- 1 ½ tsp sea salt
- 1 cup finely chopped fresh cilantro
- 1 pinch saffron threads (optional)

How to make it

1. Place stock and saffron in a bowl and set aside.
2. Heat oil in a nonstick skillet over moderate heat until hot but not smoking.
3. Add onion and bell pepper and cook, stirring until softened. Add sausage and sauté, stirring until sausage begins to brown, about 3 minutes. Add peas (thawed), shrimp, and spices and sauté, stirring just until peas are heated through and shrimp is cooked to opaque color.
4. Add stock with saffron (optional) and bring pot to a boil.
5. Remove from heat and stir in couscous and cilantro, mixing thoroughly.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	4

Made with



Near East® Toasted Pine Nut Couscous