

Quick Paella-Style Rice

Ingredients

- 1 pouch (8.8 oz) Rice-A-Roni® Heat & Eat Garlic & Olive Oil Rice
- 1 link fully-cooked chicken sausage
- 1/4 tsp saffron or 1/2 tsp turmeric
- 1/2 cup low-sodium chicken or vegetable broth
- 1 tsp paprika, divided
- 1/4 tsp crushed red pepper flakes
- 1 cup frozen peas, thawed
- 1 cup chopped tomatoes
- 1 cup fully-cooked medium shrimp, peeled and deveined (optional)
- Chopped fresh parsley

How to make it

1. Prepare rice according to package directions. Stir in saffron or turmeric.
2. Cut sausage into diagonal pieces. Brown in nonstick skillet over medium heat, about 5 minutes.
3. Add rice to skillet with sausage. Stir in paprika and crushed red pepper flakes and combine well. If mixture seems too thick, add small amount of broth as needed.
4. Add peas and chopped tomato. Continue cooking over medium-low heat about 10 minutes.
5. Stir in shrimp. Continue cooking 2 to 3 minutes to heat shrimp.
6. Sprinkle with parsley, if desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	20 min	40 min	2

Made with



Rice-A-Roni® Heat & Eat Garlic & Olive Oil Rice