

# Spanish Seafood Paella

## Ingredients

- 1 tbsp olive oil
- 1 large onion, chopped
- 2 cloves garlic, minced
- 1 package (6.75 oz) Near East® Spanish Rice Pilaf Mix
- 2 cups water
- 1/4 tsp ground saffron or 3/4 tsp turmeric
- 1/4 tsp hot pepper sauce
- 12 oz raw shrimp, shelled, deveined or 12 oz boneless, skinless chicken breast, cut into 1-inch pieces
- 1 cup frozen peas
- 1 large tomato, chopped
- 8 large mussels, scrubbed (optional)

## How to make it

1. In large skillet, heat oil over medium heat. Add onion and garlic; cook 3 minutes, stirring frequently. Add rice pilaf mix; cook 30 seconds, stirring occasionally.
2. Add water, contents of Spice Sack, saffron and hot pepper sauce; bring to a boil.
3. Cover; reduce heat to low. Simmer 20 minutes.
4. Stir in shrimp, peas and tomato. If desired, push mussels gently into rice pilaf mixture. Cover; continue to simmer 20 minutes or until shrimp are opaque, liquid is absorbed and mussels open.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	45 min	50 min	1

## Made with



**Near East® Spanish Rice Pilaf Mix**