

Quick Paella-Style Rice

Enjoy the flavors of Spain in minutes with this Quick Paella-Style Rice, featuring tender rice cooked with savory meats and vibrant vegetables for a deliciously satisfying meal.

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

DIRECTIONS

Prepare rice according to package directions. Stir in saffron or turmeric.

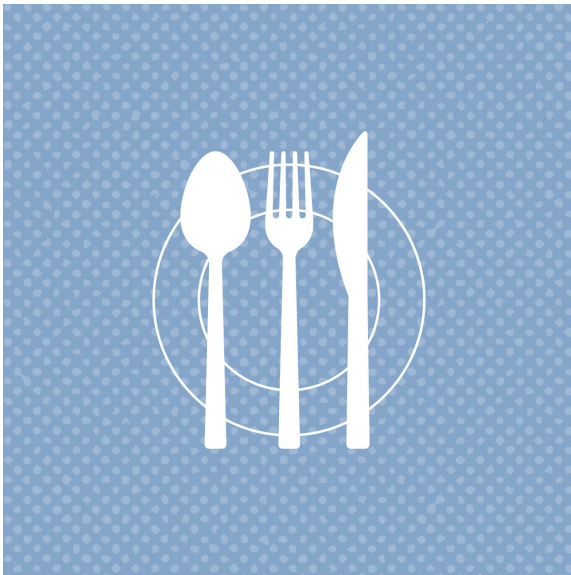
Cut sausage into diagonal pieces. Brown in nonstick skillet over medium heat, about 5 minutes.

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.

Add peas and chopped tomato. Continue cooking over medium-low heat about 10 minutes.

Stir in shrimp. Continue cooking 2 to 3 minutes to heat shrimp.

Sprinkle with parsley, if desired.



PREP
TIME

20min



COOK
TIME

20min



SERVES

2

PRODUCT

