

# 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.

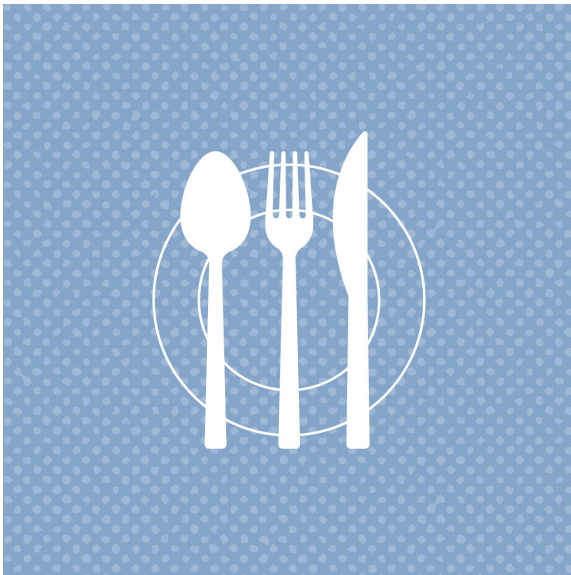
Cut sausage into diagonal pieces. Brown in nonstick skillet over medium heat, about 5 minutes.

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

