

Easy Paella

- 3/4 pound large shrimp peeled and deveined, thawed if frozen
- 1 teaspoon smoked Spanish paprika, divided
- 3/4 teaspoon salt, divided
- 1/4 teaspoon ground black pepper, divided
- 1 tablespoon olive oil
- 1 cup chopped yellow onion
- 3 cloves garlic, finely chopped
- 1 tablespoon fresh thyme, chopped
- 1 can (10 oz each) Ro*Tel® Original Diced Tomatoes & Green Chilies, drained
- 2 cups Arborio rice
- 1 large pinch saffron threads
- 4 cups reduced-sodium chicken broth
- 1 cup frozen green peas
- 2 lemons, cut into 8 wedges each, optional
- 2 tablespoons Italian (flat-leaf) parsley, chopped, optional



1. Place the shrimp in a medium bowl, add 1/4 teaspoon salt and 1/8 teaspoon pepper. Toss to combine and refrigerate.
2. In a deep 12-inch skillet, heat the olive oil over medium heat. Add sausage and cook until it has started to brown, about 3 minutes. Remove sausage and set aside.
3. Add onion and cook until softened. Add garlic, remaining paprika, and thyme; stir and cook until fragrant, about 1 minute. Add the Ro*Tel® and cook about 3 minutes.
4. Add the rice, saffron and remaining salt and pepper. Cook and stir about 2 minutes.
5. Add the chicken broth. Increase heat to high and bring to a boil. Arrange the rice mixture in an even layer. Cover and reduce heat to simmer 12 minutes.
6. Add shrimp, nestling them in cooking rice. Pour peas over rice and shrimp. Cover the pan and continue cooking 5 minutes. Stir rice and shrimp mixture. Arrange sausage around the pan, cover and continue cooking 2 minutes. Remove from heat. Top with parsley and serve with lemon wedges if desired.

Cook's Tips

Make sure to break saffron threads between your fingers and stir it in well.