



Recipes

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Easy Chicken Paella

Serves 1

Ingredients:

- 2.5 oz. (1/3 cup) Olive Oil
- 2 lbs. Boneless, Skinless Chicken (white and dark meat), cut into 2" chunks
- 9 oz. (2 cups) Chopped Spanish Chorizo or Portuguese Linguica Sausages
- 6 oz. (1 2/3 cups) Chopped Onions
- 6 oz. (1 1/3 cups) Chopped Red Bell Peppers
- 1 Tbsp. (2 cloves) Minced Garlic
- 5 oz. (3/4 cup) Chopped Roma Tomatoes
- 1/4 tsp. Spanish Paprika
- 15 oz. (4 cups) Short or Medium Grain Rice
- 32 oz. (4 cups) Chicken Broth
- 1/4 tsp. Saffron
- 6 oz. Frozen Peas , thawed and drained

Directions:

1. Heat oil in a large heavy casserole or paella pan over medium high heat. Brown chicken on all sides, about five minutes. Reduce heat to medium and add sausage, onions, bell peppers and garlic, sauté for five more minutes. Add tomato, paprika, rice, chicken broth and saffron and bring to a boil. Lower to very low heat, cover and cook for 15 minutes. Add peas to the pan and cover, cook for another 15 minutes.