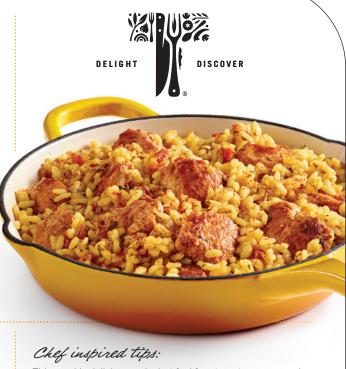
# Chicken Paella

## With Arborio Rice and Tomato Herb Broth

Rice meets spice in this tasty take on a Spanish community favorite. It starts with a smoky pimentón rub for our tender chicken breast. We're adding arborio rice that is simmered in a tomato herb broth until infused with fragrant flavor. Top with our paella seasoning for a bold bite.

It's paella perfection!

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This meal is delicious as is, but feel free to put your own spin on it! Some of our favorite add-ins include cooked shrimp, sliced bell peppers, cooked sausage, and peas. A squeeze of lemon on top can add bright flavor too!

#### 1. SAUTÉ CHICKEN

In a large skillet, heat 1 tablespoon of oil over medium-high heat. When oil is hot, sauté Smoked Paprika Rubbed Chicken Breast until fully cooked and lightly browned on all sides, about 5-6 minutes.

#### 2. SIMMER ARBORIO RICE

Add Tomato Herb Broth and 1/4 cup of water to the pan, stirring to scrape up any brown bits. Add Arborio Rice and bring to a simmer. Reduce heat to medium-low and continue to simmer, stirring occasionally, until the rice is cooked through, about 5 minutes.

### 3. FINISH, PLATE & DIG IN!

Spoon paella onto a plate. Garnish with half of the Paella Seasoning. (Save the rest to sprinkle on vegetables, potatoes, or meat in the future! Yum.)

\*USDA recommends cooking chicken to an internal temperature of 165°F and allowing to rest for at least 3 minutes



Spatula

1/4 Cup Water

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