

# 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!*

Tyson  
**TASTEMAKERS®**



### *Chef inspired tips:*

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.)

*Enjoy!*

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



**ONE PAN**  
— DISH —

READY IN  
**15**  
MINUTES

CHEF INSPIRED RECIPES



SMOKED  
PAPRIKA RUBBED  
CHICKEN BREAST

PAELLA  
SEASONING

TOMATO HERB  
BROTH

ARBORIO  
RICE

### WHAT YOU'LL NEED

Large Skillet  
Oil  
Spatula  
1/4 Cup Water



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