

PAELLA DE POLLO



When you want classic Spanish flavors with minimal labor, look no further than this delicious paella. It combines our heat-and-serve Chili Lime Rice and Sous Vide Chicken with colorful, fresh ingredients for an easy dish that really pops!







Ingredients:

- 5 oz. Sandridge Chili Lime Rice #275588
- 4 oz. Gordon Choice Fully Cooked 6oz. Chicken Breast #136480
- 2 oz. Diced Onion
- 2 oz. Diced Peppers
- 1 tsp. Chopped Garlic
- 2 oz. Chopped Tomatoes
- 2 oz. Frozen Peas
- 1 oz. Saffron
- 2 oz. Shrimp
- 2 oz. Mussels
- 1 tsp. Olive Oil
- 2 tsp. White Wine
- 4 oz. Chicken Broth
- Parsley

Instructions:

1. Add olive oil to a skillet over medium heat. Add onion, bell peppers, and garlic and sauté until onion is translucent. Add chopped tomato, paprika, saffron, salt, and pepper. Stir and cook for 5 minutes.
2. Add white wine. Cook for 10 minutes.
3. Add broth, do not stir the mixture going forward. Bring mixture to a boil. Reduce heat to medium low.
4. Cook paella uncovered for 15-18 minutes, then nestle the shrimp and mussels into the mixture, sprinkle peas on top and continue to cook for about 5 more minutes. Watch for most of the liquid to be absorbed.

Product	Description	Code #	Pack Size
 Sandridge® Chili Lime Rice	Fully cooked rice seasoned with chili powder and smoked paprika for a spicy kick.  	275588	4/4 lb. Pouches
 Gordon Choice® Fully Cooked 6 oz. Chicken Breast	Tender, juicy chicken breast seasoned and grilled to perfection.	136480	4 packs of 10 x 6oz.*

*Chicken breasts are approximately 6 oz before cooking.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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GFS MICROSITE