

Easy Paella

1 lb chicken breast
 3 tbs olive oil
 1 medium onion
 3 stalks celery
 ½ lb kielbasa
 4 cloves garlic
 8 oz tomato sauce
 ¼ tsp turmeric
 salt & pepper to taste
 3 cups rice
 2 quarts chicken broth
 1 cup white wine
 ½ lb shrimp, deveined
 ½ lb scallops
 1 cup frozen peas

- 1 Brown the cubed chicken breast in olive oil until almost done. Add the sausage, onions and celery. Continue to cook until the onions are translucent. Add the garlic and cook until the garlic is cooked and fragrant.
- 2 Stir in tomato sauce, turmeric and salt and pepper to taste. Add the rice and fry for 2-3 minutes. Stir in chicken broth and wine. Cover and cook on low for 20-25 minutes, until most of the water is absorbed.
- 3 Add the shrimp and scallops and peas. Cover and cook until seafood is finished, about 3 minutes. Serve immediately.

Servings: 8

Preparation time: 15 minutes

Cooking time: 30 minutes

Ready in: 45 minutes

Nutrition Facts

Serving size: 1 serving

Percent daily values based on a 2000 calorie diet.

Nutrition information calculated from recipe ingredients.

The following ingredients were not linked to the ingredient database and were not included in the nutrition information:

salt & pepper to taste

Amount Per Serving	
Calories	517.07
Calories From Fat (22%)	113.78
% Daily Value	
Total Fat 12.71g	20%
Saturated Fat 3.13g	16%
Cholesterol 86.14mg	29%
Sodium 1427.00mg	59%
Potassium 677.35mg	19%
Carbohydrates 65.71g	22%
Dietary Fiber 2.65g	11%
Sugar 3.33g	
Sugar Alcohols 0.00g	
Net Carbohydrates 63.07g	
Protein 27.68g	55%

Recipe formatted and exported by Diet Pro from Radium Technologies, Inc.