

Harvest Paella

Ingredients

- 1-3/4 cups water
- One package (6.09 ounces) Near East Rice Pilaf Mix - Original
- 1 tablespoon olive oil
- 1 teaspoon turmeric
- 1/2 to 1 teaspoon hot pepper sauce
- 8 ounces boneless skinless chicken breast halves (about 2), cut into thin strips or 8 ounces medium shrimp, peeled and deveined
- 1 cup canned black beans, rinsed and drained
- 1 cup frozen peas
- 1 medium tomato, chopped
- 1 to 2 tablespoons chopped fresh basil

How to make it

1. In 3-quart saucepan, bring water just to a boil.
2. Stir in rice, contents of Spice Sack, olive oil, turmeric and hot pepper sauce. Cover; reduce heat to low. Simmer 10 minutes.
3. Stir in chicken or shrimp; cover and simmer 15 more minutes.
4. Stir in beans, peas, tomato and basil; cook 5 more minutes, or until heated through.



PREP
TIME
10 min



COOK
TIME
30 min



TOTAL
TIME
40 min



SERVING
-

Made with



Near East Rice Pilaf Mix - Original