



Paella with Chicken and Shrimp

Yield: 6 Servings

Cost Per Serving: N/A

Cook Time: 40 minutes

Ingredients:

- 2-3 Tbsp olive oil or other oil of your choice
- 12 oz chicken breasts (2 breasts)
- 3 cups raw shrimp
- 1 large, sweet onion
- 2 bell peppers
- 2-3 cloves garlic
- 3 cups chicken broth

Directions:

1. Chop your onion, mince your garlic, and slice your bell peppers.
2. Slice your chicken breasts by butterflying them first.
3. Once your chicken has been sliced, ensure your shrimp has been completely defrosted and rinsed. Pat, it dry with some paper towels to remove excess water.
4. Heat a large skillet over medium heat. While the skillet is heating, season the chicken breast slices with sea salt and pepper and ½ tsp paprika. Add 1 Tbsp of your oil to the pan and after the oil is heated, add the chicken and cook until browned.
5. When the chicken is fully cooked, remove it to a bowl and place the pan back on the heat. Add 1 Tbsp of oil and when it's heated, add the shrimp. When fully cooked, transfer to the same bowl as the chicken.
6. Next, add the last Tbsp of your oil to the pan and add the onion and garlic. Cook for 2-3 minutes or until the onions are softened slightly. Add the rice, tomatoes (in their juice, don't drain them), chicken broth, and spices.

7. Once it starts to boil, turn down the heat slightly and simmer (covered) for about 15-20 minutes.
8. Feel free to throw in your bell peppers at any time while the mixture is simmering. If you prefer them only slightly tender, leave the peppers out at this stage.
9. The mixture will reduce considerably after 15-20 minutes. At this time, add the chicken and shrimp (and the peppers if you haven't yet) and continue simmering for 4-6 minutes, or until the rice is tender. Add salt and pepper to your taste (approx. $\frac{1}{4}$ tsp each).