

Shrimp Paella

Prep Time: 15 Minutes Cook Time: 15 Minutes Ready In: 30 Minutes

Servings: 8

"Shrimp, rice, and diced tomatoes all simmered in chicken broth and gently kissed with the essence of saffron."

Ingredients:

- 1 cup uncooked white rice
- 2 cups water
- 1 teaspoon minced garlic
- 2 pounds fresh shrimp, shelled and deveined without tails
- 2 (14.5 ounce) cans chicken broth
- 2 (14.5 ounce) cans peeled and diced tomatoes with juice
- 4 saffron threads



Directions:

1. In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.
2. In a large skillet over medium heat, sauté the garlic and shrimp for about 5 minutes or until pink.
3. Pour in broth, tomatoes and saffron; bring to a boil, stirring frequently. Stir in 2 cups of the cooked rice and reduce heat to low. Cook for an additional 5 minutes.