

SHRIMP PAELLA

Preparation: 15 minutes | Cooking: 15 minutes | Servings: 4

INGREDIENTS

12 ounces frozen medium shrimp (thawed, peeled)
2 (8.8-ounce) packages precooked brown rice
1 cup chopped red bell peppers
1 cup frozen green peas
3 tablespoons unsalted chicken stock
2 tablespoons fresh lemon juice
2 tablespoons canola oil
1 tablespoon minced garlic
3/4 teaspoon kosher salt
1/2 teaspoon black pepper
1/2 teaspoon ground turmeric



INSTRUCTIONS

To start, heat oil in a large skillet over medium-high heat. Add turmeric, and cook for 1 minute, stirring constantly. Add the bell peppers, the peas and the garlic to the pan, cooking for 2 minutes and stirring occasionally. Then, stir in the rice, spreading it in an even layer. Cook the dish for 3 minutes without stirring. Reduce to medium heat, stirring in the stock, the salt and the pepper. Spread the rice mixture in an even layer in the pan. Cook for 7 minutes without stirring. Arrange the shrimp on top of the rice mixture. Cover and cook the shrimp for 3 to 4 minutes or until done. Lastly, drizzle the lemon juice over the pan. Serve immediately.