

Paella

Chef Michelle - Aldi Test Kitchen
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Servings: 8

4 tablespoons extra-virgin olive oil, divided
2 fresh chicken breasts, trimmed and diced
1 teaspoon salt, divided
1 teaspoon black pepper, divided
5 cups chicken broth
2 small onions, finely chopped
3 cloves garlic, minced
1 red bell pepper, diced
1 teaspoon paprika
pinch chili powder
2 1/2 cups long grain white rice
16 ounces medium easy peel raw shrimp, thawed and peeled
3 tablespoons tomato paste
1/2 cup fresh parsley (for garnish)

Preparation Time: 15 minutes

Cook Time: 50 minutes

Preheat the oven to 400 degrees.

In a small skillet, heat two tablespoons of oil over medium-high heat. Evenly season the chicken pieces with 1/2 teaspoon of salt and 1/2 teaspoon of black pepper. Saute' until golden brown.

Meanwhile, in a medium pot over high heat, bring the chicken broth to a boil.

In a large oven-safe pot, over medium-high heat, heat two tablespoons of olive oil. Saute' the onion, garlic and red bell pepper. Cook for 10 minutes, stirring occasionally.

Add the paprika, chili powder and rice to the onion mixture. Stir until well combined. Add the chicken pieces and shrimp.

Stir in the boiling chicken broth, tomato paste and remaining salt and pepper. Bring to a boil, cover, place in the oven. Cook for 20 minutes.

Remove from the oven. Stir well. Let stand for 10 minutes, covered, or until the remaining liquid is absorbed. Stir until well combined. Sprinkle with parsley.

Per Serving (excluding unknown items): 106 Calories; 8g Fat (64.4% calories from fat); 4g Protein; 6g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 794mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 Vegetable; 1 1/2 Fat.