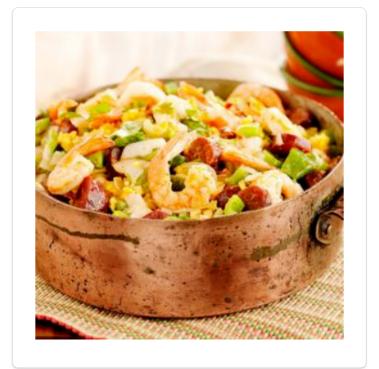


## **EASY SHRIMP PAELLA**

This simple SeaPak shrimp dish boasts big Spanish-inspired flavor but comes together quickly in just one pot.

Yield: 4



## **INGREDIENTS**

1 pk.	12 oz SeaPak Shrimp Scampi, frozen
1 pk.	(5 oz) yellow saffron rice
6 oz	chorizo sausages, chopped
1 Unit	small yellow onion, chopped
1 Unit	celery stalk, chopped
1 Unit	green bell pepper, chopped
	Fresh cilantro, chopped (optional garnish)

## **DIRECTIONS**

- Cook yellow saffron rice in a large pot according to the package directions.
- 2 Sauté shrimp in a large skillet on medium high for 5 minutes.
- Add chorizo, onions, celery and bell pepper to skillet with shrimp. Continue sautéing for 8 minutes, stirring frequently, until shrimp are fully cooked.
- Pour shrimp and chorizo mixture into pot with rice and stir.
  Scoop onto serving platter or individual plates and garnish with chopped fresh cilantro if desired.