



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

- 1 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.
- 3 Add chorizo, onions, celery and bell pepper to skillet with shrimp. Continue sautéing for 8 minutes, stirring frequently, until shrimp are fully cooked.
- 4 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.