



Nutrition Facts

Serving Size (8 oz/225 g each)

Amount Per Serving

Calories 320

		% Daily Value
Total Fat	10g	15%
Saturated Fat	g	0%
Cholesterol	mg	0%
Sodium	1360mg	57%
Total Carbohydrate	29g	10%
Dietary Fiber	2g	8%
Protein	28g	56%
Vitamin A	%	Vitamin C %
Calcium	50%	Iron %



Total Time
15 MIN.

Serving Size
(8 OZ/225 G EACH)

Difficulty
MEDIUM

Chorizo is a spicy cured sausage with a real kick of flavour that goes a long way in this creamy, Spanish-inspired rice dish.

Yields
18

INGREDIENTS

	WEIGHT	MEASURE
chicken broth, divided	4 1/2 cups	1 1/8 L
crumbled saffron threads	1 tsp	5 mL
boneless skinless chicken breasts, cubed	3 3/4 lb	1 7/10 kg
Salt	1 tbsp	15 mL
olive oil, divided	1/4 cup	60 mL
Arborio or short-grain rice	3 1/4 cups	800 mL
Pace® Mild Chunky Salsa	4 cups	1 L
chopped roasted red peppers, drained	1 1/2 cups	375 mL
chorizo sausages, sliced	12 oz	340 g
minced garlic	2 tbsp	30 mL
fresh or frozen peas	1 1/2 cups	375 mL
chopped fresh parsley	1/4 cup	60 mL
Lemon wedges	18	18

INSTRUCTIONS

1. In small saucepan, heat 1/2 cup (125 mL) broth and stir in saffron; let stand for 10 minutes.
2. Meanwhile, sprinkle chicken with salt. Heat 2 tbsp (30 mL) oil in Dutch oven or sauté pan set over medium-high heat; brown chicken in two batches, for 5 to 7 minutes, adding remaining olive oil as needed. Transfer chicken to bowl; set aside.
3. Add rice to Dutch oven; cook for about 5 minutes or until rice is slightly toasted.
4. Return cooked chicken to Dutch oven; add salsa, peppers, chorizo, garlic, reserved saffron broth and remaining chicken broth. Bring to boil; cover and reduce heat to medium-low. Cook for 18 to 20 minutes or until rice is tender and no liquid remains. Stir in peas and parsley. Let stand for 5 minutes.
- <br 5. For each serving, serve 1 cup (250 mL) paella in shallow bowl with lemon wedge on the side.



Tip

Tips:

- If chorizo is unavailable, any cured sausage is a suitable substitution.
- For a vegetarian version, omit chorizo and replace with 1 lb (454 g) mixed mushrooms and 1 cup (250 mL) peeled, diced sweet potato; sauté mushrooms and sweet potato in batches and season with salt and pepper. Substitute vegetable broth for chicken broth.