



Oven-Baked Paella

INGREDIENTS

1 (1-lb.) pkg. Hy-Vee Fish Market frozen shell-on, EZ peel & deveined raw shrimp, (16 to 20 ct.), thawed
1 tbsp Gustare Vita olive oil
 $\frac{2}{3}$ cup Hy-Vee Short Cuts chopped white onions
1 medium red bell pepper, seeded and cut into strips
 $\frac{2}{3}$ (13.5-oz.) pkg. fully cooked smoked chorizo sausage, sliced
1 $\frac{1}{2}$ tsp ground turmeric
1 $\frac{1}{2}$ tsp smoked paprika
4 clove(s) garlic, minced
1 (6.8-oz.) pkg. Hy-Vee Spanish rice & vermicelli mix
1 cup Hy-Vee long-grain white rice
4 $\frac{1}{2}$ cups Hy-Vee no salt added chicken stock
1 $\frac{1}{2}$ tbsp Hy-Vee tomato paste
 $\frac{1}{2}$ (12-oz.) pkg. frozen Hy-Vee sweet peas, thawed

PREPARATION

- 1** Preheat oven to 325°. Peel shrimp, leaving tails intact. Pat shrimp dry with paper towels.
- 2** Heat oil in a 4-quart Dutch oven over medium heat. Add shrimp; cook 2 to 4 minutes or until shrimp reach 145°. Remove from Dutch oven and set aside. Add onions, bell pepper, and chorizo to Dutch oven; cook 3 to 5 minutes or until vegetables are softened and chorizo is lightly browned.
- 3** Stir in turmeric, paprika, and garlic. Add Spanish rice mix with seasoning packet and white rice; cook and stir 1 minute or until fragrant. Stir in chicken stock and tomato paste. Bring to a boil. Cover and transfer to oven. Bake 30 minutes or until most of stock is absorbed.
- 4** Remove from oven, stir in shrimp and peas. Cover and bake 8 to 10 minutes or until shrimp are heated through.

NUTRITION FACTS

Calories: 330
Total Fat: 11g
Saturated Fat: 3g
Trans Fat: 0g
Cholesterol: 110mg

Sodium: 920mg
Carbohydrates: 35g
Fiber: 3g
Sugar: 4g
Protein: 21g