

Shrimp Paella

ingredients

5 servings

- 225g Jasmine Brown Rice
- 450g Chicken Stock
- 1 bag Jumbo Shrimp
- 35g olive oil
- 1/2 red onion
- 1 garlic glove
- 1 can diced tomato
- 1 fresh tomato
- 1 can pigeon peas
- 1 tbps paprika
- 1 tbps turmeric powder
- 1/2 tbps oregano
- 1/2 tps cumin
- 1/2 tps himalayan salt
- 2 lemon



INSTRUCTIONS

SPICE MIX

1. Combine all the spices together.

Oregano

Cumin

Paprika

Turmeric

Pink himalayan salt

SHRIMP PAELLA

1. Be ready. Mix spices, chop all ingredients and have them handy to simply add when it's time.

2. Use pan add olive oil, minced red onion and garlic first. Then, add spices to mixture. Let it absorb the spice flavor before adding rice.

3. Next, add 225g jasmine brown rice; mix altogether and pour chicken broth. Let it until boiling, then simmer.

4. Then, add canned diced tomato, fresh tomato, and shrimp. Cover lid and let cook in medium low heat for 5-7 minutes.

5. Lastly, add the pigeon peas and let cook until rice and shrimp is fully cooked, lower heat to low for the remainder of time.