



PAELLA FRIED RICE



Fresh shrimp, sliced chorizo, roasted red peppers and diced tomatoes sautéed with **Vegetable Fried Rice** and paella seasoning. Yield: 2 Servings

Ingredients:

3 Cups	Vegetable Fried Rice [#5654390]	1 Tbsp.	Garlic, Minced
2 Tbsp.	Vegetable Oil	2 Tbsp.	Paella Seasoning
1 Cup	Chorizo, Sliced	1½ Cups	Shrimp, Poached
½ Cup	White Onion, Diced	½ Cup	Roasted Red Peppers, Sliced
		Garnish	Parsley, Chopped

Directions:

1. Heat the vegetable oil in a large sauté pan over medium heat.
2. Add in the chorizo, white onion and garlic then cook for 2-3 minutes, or until the onions are translucent.
3. Stir in the paella seasoning, then add in the **Vegetable Fried Rice**, shrimp and roasted red peppers.
4. Cook for 4-5 minutes, or until heated throughout.
5. Garnish with parsley.