



## Seafood and Chicken Paella

1 x 250g packet SunRice Arborio Rice Risotto Base in 90 Seconds  
 1 onion, sliced  
 200g skinless chicken breast, chopped  
 1 tbsp cajun spice seasoning  
 6 king prawns, peeled with the tails left on  
 300g mussels, washed  
 1 red capsicum, chopped  
 2 tsp smoked paprika  
 100g frozen green peas  
 250ml low salt chicken stock  
 400g tin chopped peeled tomatoes  
 1 small bunch parsley, chopped  
 1 tbsp olive oil

**Microwave** rice for 90 seconds as per packet instructions

**Sauté** onion and chicken in 1 tbsp olive oil until browned

**Add** king prawns, mussels, capsicum, cajun spice and paprika

**Add** the peas and tomatoes

**Add** the Arborio Rice Risotto Base along with 1 cup of chicken stock

**Cook** for 8 minutes until mussels have opened

**Serve** garnished with parsley

**Option** Vegetarians can replace seafood and chicken with tempeh and extra veggies

Serves 2

Cooked in 10 minutes



The Rice Food Experts

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### Arborio Rice Risotto Base

SunRice Arborio Rice Risotto Base in 90 seconds is the ideal solution for a quick and easy risotto. Cook your favourite risotto recipe with a ratio of 1 pouch of SunRice Arborio Rice in 90 seconds to 375ml of stock or water.

