



## **EZ Paella**

- 4 Cups already cooked yellow rice**
- 2 T olive oil**
- 2 lb Chicken breast, cooked & cubed**
- 2 pound already boiled shrimp**
- 2 Inner stalks celery, chopped**
- 1 Onion, chopped**
- 1 Green pepper, chopped**
- 1 Can diced tomatoes**
- 1 (16 oz.) bag frozen peas, thawed**
- Salt & pepper to taste**
- 1 T minced garlic**
- ¼ Cup butter**
- Salt & pepper & parsley to taste**

**Make yellow rice according to package directions & cook chicken. Sauté celery, onions, peppers & garlic in butter. Heat shrimp in olive oil until heated through. Add sautéed vegetables & thawed peas to rice, along with shrimp, chicken & diced tomatoes. Season with salt & pepper & parsley to taste.**

*Meredith Curtis*