

Easy Chicken Shrimp Paella©

Rice – Ingredients:

- 1 cup rice
- 2 tsp. curry powder
- 1 tsp. salt
- 1 3/4 cups liquid - use juice from 1 - 8 oz. can water chestnuts **and** 1 - 8 oz. can bamboo shoots (if not enough liquid, add water to make 1 3/4 cups)

Method:

Mix all ingredients in a microwave steamer without the basket. Close top, leave vent open and microwave 6 minutes. Stir. Close top, close vent and microwave another 6 minutes. Set aside. Or, cook your rice on top of the stove like you always do.

Paella – Ingredients:

- 3 Tbsp. olive oil
- 1 Tbsp. chili oil
- 1 lb. raw tiger shrimp
- 8 - 10 frozen chicken tenderloins, sliced [Defrost 1 1/2 minutes in the microwave (**Do Not** use defrost cycle). Chicken will still be semi-frozen.]
- 2 medium onions, sliced
- 1 red bell pepper, sliced
- 1 yellow bell pepper, sliced
- 3 stalks celery, sliced
- 1 Tbsp. garlic, minced
- 2 tsp. lemon pepper
- 2 tsp. fajita seasoning
- 1 - 8 oz. can water chestnuts, drained
- 1 - 8 oz. can bamboo shoots, drained
- 3 Tbsp. dry sherry
- 1 bunch spring onions, chopped



Method:

Spray a large pot with Pam™. Heat olive oil and chili oil. Add shrimp. Fry 2 - 3 minutes until shrimp begin to curl. Remove from pot to a bowl. Add more oil, if needed, and fry chicken 3 - 4 minutes until semi-done. Remove from pot and add to shrimp. Add more oil if needed. Fry onions, bell peppers, celery and garlic tender crisp.

Add shrimp, chicken, drippings from shrimp and chicken, lemon pepper, fajita seasoning, water chestnuts, bamboo shoots, rice, dry sherry and stir together. Heat through. Taste for seasoning.

Decorate with spring onions.

Hint: If you like clams and mussels, drain the juice and add to rice (total 1 3/4 cups liquid). Fold clams and mussels in with the rest of the ingredients at the end.
This is a pseudo-paella...It's a quick and easy way!