

CHEF TONYA'S

# Gullah Paella

Serving Size: 6



Tonya Mitchell  
Executive Chef  
PC #1



chef spotlight

## INGREDIENTS

- ¼ cup olive oil
- 1 ½ lb. (60/71 count per lb.) uncooked peeled deveined shrimp (with tails removed)
- ¾ cup diced onion
- ½ cup diced celery
- ½ cup diced green bell pepper
- 2 ½ tbsp. seeded minced jalapeño pepper
- 1 ½ tbsp. minced garlic
- 1 ½ cups uncooked Arborio rice
- 1 lb. skinless boneless chicken thighs, cut into 1" cubes
- ¾ lb. smoked sausage, cut into 1/2" slices
- ¾ tsp ground turmeric
- ¾ tsp curry powder
- ¼ tsp ground black pepper
- 2 ½ cups low-sodium chicken broth
- 1 cup rinsed drained canned blackeye peas
- 1 can (14.5oz.) diced tomatoes, drained
- ¾ cup sliced green onion

## DIRECTIONS

Heat 2 tbsp. oil in a sauté pan over medium-high heat. Add the shrimp and sauté for 3 to 5 min. or until cooked through. Remove the shrimp from the pan.

Heat the remaining 2 tbsp. oil in the same pan over medium-high heat. Add the onion, celery, bell pepper, jalapeño pepper and garlic and sauté for 2 to 3 min. or until tender-crisp. Stir in the uncooked rice.

Add the chicken and sausage and sauté for 3 min. Add the turmeric, curry powder and black pepper and cook and stir for 1 min.

Add the broth, peas and tomatoes and heat to a boil. Reduce the heat. Simmer for 20 to 25 min. or until the rice is tender, stirring occasionally. Stir in the shrimp and cook until hot. Serve sprinkled with the green onion.