



Total Time  
**45 MIN.**

Serving & Size  
**SERVING (1-1/4 CUP PAELLA/4 OZ PROTEIN), 1 SLICE B**

Difficulty  
**MEDIUM**

Yields  
**24**



Try our savory Paella de Gallo made with Swanson® Chicken broth and Pace® Mild Chunky Salsa. Turkey kielbasa, shrimp, and chicken bring a heartiness to the dish that everyone will love. Served with sliced French bread so patrons can soak up all the flavors of the dish down to the very last morsel.

**Nutrition Facts**

		SERVING (1-1/4 CUP PAELLA/4 OZ PROTEIN), 1 SLICE B	
Serving Size			
<b>Amount Per Serving</b>			
<b>Calories</b> 614			
		% Daily Value	
<b>Total Fat</b>	9g		<b>14%</b>
<b>Saturated Fat</b>	2.1g		<b>11%</b>
<b>Cholesterol</b>	100mg		<b>33%</b>
<b>Sodium</b>	1851mg		<b>77%</b>
<b>Total Carbohydrate</b>	95.1g		<b>32%</b>
<b>Dietary Fiber</b>	5.5g		<b>22%</b>
<b>Protein</b>	35.6g		<b>71%</b>
Vitamin A	8%	Vitamin C	4%
Calcium	9%	Iron	38%

**INGREDIENTS**

**WEIGHT MEASURE**

vegetable oil		3	tblsp.
long grain white rice, unprepared	52	oz.	2 qt.
turmeric		1	tblsp.
 <b>Swanson® Chicken Broth</b>		2	qt.
 <b>Pace® Chunky Salsa- Mild</b>	64	oz.	7 cups
turkey kielbasa, sliced		2	lb.
shrimp, peeled, deveined		2	lb.
unbreaded chicken breast strips, frozen, fully cooked		2	lb.
frozen peas, thawed	1	lb.	3 1/2 cups
French bread, medium slices (4" x 2-1/2" x 1-3/4")	118	oz.	24 slices



## INSTRUCTIONS

1. In large rondo or heavy pot with a lid, heat oil over medium heat; add rice and sauté 1 minute, stirring constantly.
2. Stir in turmeric and continue to sauté 1 minute.
3. Add heated broth and bring to a boil. Stir in Salsa and return to a boil; reduce heat to very low, cover and cook 15 minutes.
4. Stir in kielbasa slices, shrimp and chicken strips and cook 5 minutes, until proteins are heated through, liquid is absorbed and rice is tender. Stir in peas, if desired.
5. Remove from heat and let stand, covered, 10 minutes before serving. Adjust seasonings and keep warm to serve.
6. To Serve: Scoop 1 1/4 cups hot Paella into hot soup plate and serve with a slice of French bread.