

# Paella

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## Ingredients:

1 large onion, chopped  
1 T. olive oil  
1 tsp. fresh minced garlic  
4 c. chicken broth  
1/2 tsp. ground turmeric  
1/4 tsp. thyme  
2 tsp. salt  
2 c. uncooked Arborio rice  
2 c. chicken, cooked and shredded  
8 oz. medium-sized shrimp, uncooked  
4 oz. kielbasa, sliced into bite-sized pieces  
1 c. frozen green peas  
1 jar (4 oz) diced pimientos, drained

## Directions:

Using a large pot or Dutch oven, heat the olive oil. Add the chopped onion and garlic. Cook until the onion is translucent. Add the chicken broth, turmeric, thyme, and salt. Bring to a boil then add the uncooked rice, chicken, shrimp, kielbasa, peas, and pimento. Reduce heat to low and cook for 20 to 30 minutes.