



In your box

- 8 oz. Precooked Rice Pilaf
- ½ oz. Crispy Red Peppers
- ½ tsp. Tomato Seasoning
- 1 oz. Butter
- 4 oz. Mixed Diced Peppers
- 3 oz. Peas

Customize It Options

- 8 oz. Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 8 oz. Italian Pork Sausage Links

*Contains: milk, wheat, soy

You will need

- Salt, Pepper



Oven-Ready

Shrimp Paella

with peas and crispy red peppers

NUTRITION per serving—Calories: 468, Carbohydrates: 44g, Fat: 21g, Protein: 23g, Sodium: 1717mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

25-35 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Not Spicy



Prepare the Ingredients

- Preheat oven to 400 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Carefully massage **rice** in bag to break up any clumps. Mix **rice**, **diced peppers**, **peas**, **seasoning blend**, and a pinch of **salt** and **pepper** in provided tray until completely combined. Spread into a single layer.



Add the Shrimp

- Pat **shrimp** dry. Place on **rice mixture** and season with a pinch of **salt** and **pepper**.
- *If using **diced chicken**, follow same instructions. If using **Italian sausage**, remove from casing and break into small pieces. Place on rice mixture.*



Finish the Dish

- Bake uncovered in hot oven until **shrimp** reaches a minimum internal temperature of 145 degrees, 18-20 minutes.
- *If using **diced chicken**, bake uncovered in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 16-20 minutes. If using **Italian sausage**, bake in hot oven until sausage reaches a minimum internal temperature of 160 degrees, 18-20 minutes.*
- Carefully remove from oven. Stir in **butter** and garnish with **crispy red peppers**. Bon appétit!