

Skillet Chicken Paella

Jill
Antwein

2-3 skinless, boneless chicken breast, cut into bite-size pieces

1 T olive oil

1 med. onion, chopped

2 cloves garlic, minced

2 $\frac{1}{4}$ C chicken broth

1 C uncooked rice

1 t dried oregano

$\frac{1}{2}$ t paprika

$\frac{1}{4}$ t pepper

$\frac{1}{8}$ t saffron or turmeric

1-14oz can stewed tomatoes

1 red sweet pepper

$\frac{3}{4}$ C frozen peas

Cook chicken in hot oil 2-3 mins. till no longer pink. Remove from skillet. Add onion & garlic; cook till tender but not brown. Remove skillet from heat. Add broth, rice, oregano, →

paprika, pepper, saffron or turmeric. Bring to
boil. Reduce heat. Simmer, covered, ~15 mins.

Add undrained, chopped tomatoes, chopped
sweet pepper & peas to skillet. Cover & simmer
~ 5 mins more. Stir in cooked chicken. Cook
& stir 1 min more to heat thoroughly.

Makes 6 main-dish meals.