

# Paella

## Ingredients

- 1 lb pork, cut into bite-sized pieces
- 1 lb raw shrimp, peeled and deveined (tails removed)
- 1/2 onion, chopped
- 1 bell pepper, chopped
- 1/2 tablespoon garlic, minced
- 1/2 tablespoon paprika
- 1/2 tablespoon turmeric
- 1 cup uncooked rice
- 2 (15 oz) cans stewed tomatoes (with juices)
- Salt and pepper to taste

## Step-by-Step Directions

- 1 In a large skillet or pan, cook the pork over medium heat until browned and fully cooked.
- 2 Add chopped onion, bell pepper, and garlic. Sauté until vegetables soften.
- 3 Stir in paprika and turmeric, coating the meat and vegetables evenly.
- 4 Add the uncooked rice and stir for 1–2 minutes to lightly toast it.
- 5 Pour in the stewed tomatoes (with juices) and stir well to combine.
- 6 Bring to a gentle simmer, then reduce heat to low. Cover and cook for about 15–20 minutes, stirring occasionally, until the rice is tender and liquid is absorbed.
- 7 Place shrimp evenly over the top of the rice mixture. Cover again and cook an additional 5–7 minutes until shrimp turn pink and opaque.
- 8 Remove from heat and let rest, covered, for 5 minutes before serving.
- 9 Fluff gently and serve warm.