

Mexican Paella

Yield: 6 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-mexican-paella-recipe>

Ingredients:

- 4 teaspoons vegetable oil divided
- 1 1/4 pounds boneless, skinless chicken thighs
- 1 tablespoon chipotle peppers in adobo sauce
- 2 ounces chorizo sausage chopped
- 2 cloves garlic
- 1 1/2 cups regular or converted rice uncooked
- 2 cups ragu old world style pasta sauce
- 4 ounces uncooked large shrimp
- 1 cup green peas frozen
- 2 cups water
- 1 onion medium, chopped
- 1/4 teaspoon salt
- 1/8 teaspoon ground black pepper

Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 70 milligrams
4. Fat: 10 grams
5. Fiber: 2 grams
6. Protein: 24 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 850 milligrams
9. Sugar: 2 grams

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