



# Skinless Chicken Cabanossi



## Mario's Seafood Cabanossi Paella on Polenta

Serves 6

Preparation: 15mins

Cooking Time: Approx 30 mins

### Ingredients:

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|---|--|
| 1.25 L Stock (Chicken Stock)            | 1 teaspoon of paprika (hot - NOT sweet)            |
| 1 teaspoon saffron threads              | or 1 de-seeded Red Chilli, chopped                 |
| 1 tablespoon of olive oil               | 1x 400g can tomatoes, chopped                      |
| 500g Seafood Mix                        | 1 teaspoon of salt (optional)                      |
| 200g Mario's Skinless Chicken Cabanossi | 2 cups Arborio rice                                |
| halved and sliced thickly               | ½ cup frozen peas & corn                           |
| 1 onion, finely chopped                 | Polenta (as per instructions on packet )           |
| 1 clove of garlic, crushed              | 50g extra Mario's Skinless Chicken Cabanossi diced |

### Method:

1. Heat stock in large pot until just boiling . Add saffron to hot stock and set aside
2. Heat frypan over medium heat for 2 mins and add half the oil and cook seafood and cabanossi in two batches and set aside.
3. Add remaining oil, onion and garlic to pan and cook for 2-3 mins on med-low heat, until vegetables have softened.
4. Sprinkle paprika or chilli over the top, stir well and cook for 3 mins
5. Add tomatoes and salt and cook for 5 mins
6. Add rice and stir well to combine
7. Add half the stock and stir well
8. Cook over medium heat, without stirring , for 5-7 mins
9. Add remaining stock. Do not stir from this point on.
10. Scatter in peas and corn
11. Cook for a further 7-10 mins or until rice is cooked and stock almost completely absorbed.
12. Fold through Seafood and Cabanossi pieces to pan to reheat
13. Remove from heat, cover and stand for 5 mins

### Hint:

Make Polenta ahead of time as per cooking instructions on the packet. Add diced Mario's Skinless Chicken Cabanossi. Once Polenta cooked put into square dish, chill in fridge. When cooled use cookie cutters to cut shapes per/plate and top with Mario's Seafood Cabanossi Paella. Then eat and enjoy!