

## Chicken and Shrimp Slow Cooker Paella

### Ingredients:

- 1 medium green pepper, chopped (about 3/4 cup)
- 1 medium onion, chopped (about 1/2 cup)
- 2 cloves garlic, minced
- 3 medium tomatoes, chopped
- 2 cups reduced sodium chicken broth
- 1 cup water
- 2 tsp. dried oregano, crushed
- 1/2 tsp. sea salt
- 1/2 tsp. ground turmeric
- 1/2 tsp. black pepper
- 1/2 tsp. bottled hot pepper sauce (optional)
- 3 lbs. chicken thighs and drumsticks, skinned
- 8 oz. smoked turkey link sausage, halved lengthwise and sliced
- 2 cups uncooked long grain rice
- 8 oz. cooked, peeled, and deveined shrimp (thaw if frozen)
- 1 cup frozen peas, thawed

### Directions:

1. In a 6 qt. slow-cooker combine first 11 ingredients.
2. Place the chicken and sausage on top.
3. Cover and cook on low heat for 8-10 hours or high for 4-5 hours.
4. Remove chicken. Stir in rice. Place slow cooker on high heat if not already for about 30-45 minutes until rice is cooked.
5. Cool and debone chicken and return to slow cooker with the shrimp and peas. Cover and let stand for 10 minutes.