



VEGAN BELL PEPPER JAMBALAYA

with Celery, Tomato & Scallions

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Onion



1 | 2
Bell Pepper*



2.5 oz | 5 oz
Celery



2 | 4
Scallions



1 | 2
Tomato



1 | 2
Tomato Paste



¾ Cup | 1½ Cups
Jasmine Rice



1 | 2
Veggie Stock Concentrate



1 | 2
Mushroom Stock Concentrate



1 TBSP | 1 TBSP
Cajun Spice Blend



1 tsp | 2 tsp
Garlic Powder



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Shrimp
Contains: Shellfish
Calories: 570



10 oz | 20 oz
Chopped Chicken Breast
Calories: 650



PREP: 15 MIN | COOK: 45 MIN | CALORIES: 450



HELLO

JAMBALAYA

This iconic rice dish hails from Louisiana and features the flavor-boosting "holy trinity" of onion, bell pepper, and celery.

FLAVOR BOOST

Tomato paste may seem inconspicuous, but it's actually bursting with concentrated tangy-sweet flavors that'll provide delicious depth. Stirring it in and letting it cook a minute or two in Step 2 will help the tomato paste caramelize, giving your jambalaya a huge hit of umami.

BUST OUT

- Medium pot
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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*Shrimp are fully cooked when internal temperature reaches 145°.

*Chicken is fully cooked when internal temperature reaches 165°.



1 PREP

- **Wash and dry produce.**
- Halve, peel, and dice **onion** into ½-inch pieces. Core, deseed, and dice **bell pepper** into ½-inch pieces. Thinly slice **celery**. Trim and thinly slice **scallions**, separating whites from greens. Dice **tomato** into ½-inch pieces.

- Rinse **shrimp*** under cold water and pat dry with paper towels
- or open package of **chicken*** and drain off any excess liquid. Heat a **drizzle of oil** in a medium, heavy-bottomed pot over medium-high heat. Add shrimp or chicken in a single layer; season with **salt** and **pepper**. Cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pot.



3 FINISH JAMBALAYA

- Stir in **1 cup plus 2 TBSP water, rice, tomato, veggie stock concentrate, mushroom stock concentrate, garlic powder, half the Cajun Spice Blend**, and **¼ tsp salt** (use 2 cups plus 2 TBSP water, all the Cajun Spice Blend, and ½ tsp salt for 4 servings).
- Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 20 minutes. Turn off heat.
- Fluff **jambalaya** with a fork, cover, and let sit for 8 minutes. **TIP: Letting the pot sit on the still-warm (but turned-off) burner ensures the rice will be perfectly cooked.**

- Once jambalaya has sat for 8 minutes, stir in **shrimp** or **chicken**.



2 START JAMBALAYA

- Heat a **large drizzle of oil** in a medium, heavy-bottomed pot over medium-high heat. Add **onion, bell pepper, celery, and scallion whites**. Season with **salt** and **pepper**. Cook, stirring occasionally, until softened, 6-8 minutes.
- Add **tomato paste** and cook, stirring, until tomato paste slightly darkens in color, 1-2 minutes.

- Use pot used for shrimp or chicken here.



4 SERVE

- Divide **jambalaya** between shallow bowls. Garnish with **scallion greens** and serve.