

INGREDIENTS

2 PERSON | 4 PERSON





2 4



3⁄4 Cup | 11⁄2 Cups Jasmine Rice



1 TBSP | 1 TBSP Cajun Spice



Bell Pepper*

2.5 oz | 5 oz

Celery

Tomato Paste

Mushroom Stock

Concentrate



1 2



Veggie Stock





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**

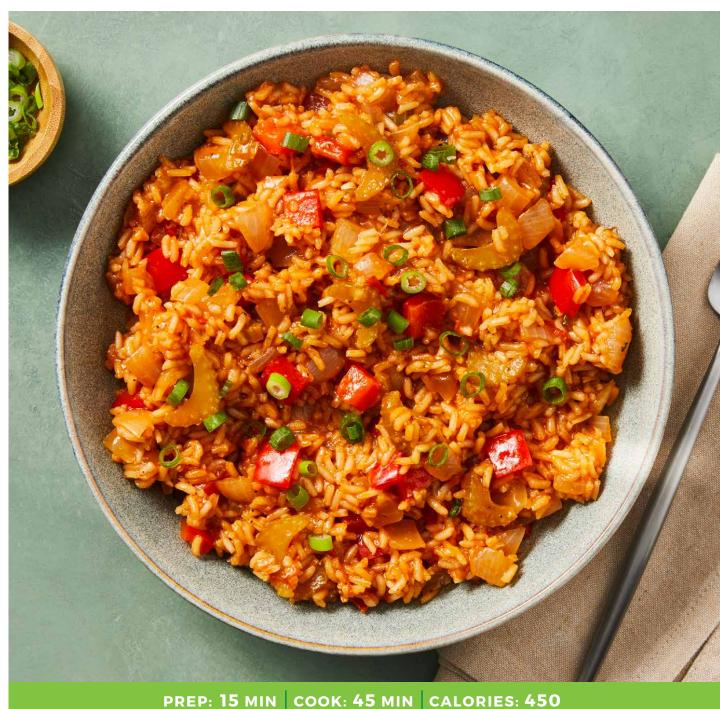






VEGAN BELL PEPPER JAMBALAYA

with Celery, Tomato & Scallions





HELLO

JAMBALAYA

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

FLAVOR BOOST

Tomato paste may seem inconspicuous, but it's actually bursting with concentrated tangysweet 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 iambalava 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
- *Chicken is fully cooked when internal temperature



- · Wash and dry produce.
- Halve, peel, and dice onion into ½-inch pieces. Core, deseed, and dice bell pepper into 1/2-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 1/4 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 **iambalava** 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.