



SHRIMP & ANDOUILLE RICE SKILLET

with Peas, Bell Pepper & Garlic Aioli

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



3 oz | 6 oz
Andouille Sausage



1 Clove | 2 Cloves
Garlic



¾ Cup | 1½ Cups
Arborio Rice



1 tsp | 2 tsp
Smoked Paprika



1 tsp | 1 tsp
Turmeric



2 | 4
Seafood Stock Concentrates
Contains: Fish, Shellfish



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



10 oz | 20 oz
Shrimp
Contains: Shellfish



4 oz | 8 oz
Peas



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.



*The ingredient you received may be a different color.

HELLO

AIOLI

A creamy, garlic-based mayo perfect for drizzling and dipping



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 790



DRY, DRY AGAIN

Why do we ask you to pat shrimp dry with paper towels? Excellent question! Blotting out excess moisture helps the shrimp develop a deliciously browned sear on the exterior (instead of steaming).

BUST OUT

- 2 Large pans
- Paper towels
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (**1 TBSP** | 1 TBSP)

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.

HOW WAS YOUR MEAL?



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1 PREP

- **Wash and dry produce.**
- Halve, core, and thinly slice **bell pepper** into strips. Thinly slice **sausage** into rounds. Peel and mince **garlic**.



4 MAKE GARLIC AIOLI

- While rice cooks, in a small bowl, combine **mayonnaise** with a **pinch of remaining garlic** to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



2 COOK PEPPER & ANDOUILLE

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **bell pepper** and **sausage**. Cook, stirring occasionally, until bell pepper is slightly softened and sausage is lightly browned, 2-3 minutes.



5 COOK SHRIMP

- Rinse **shrimp*** under cold water, then pat dry with paper towels. Season all over with **salt**, **pepper**, and **remaining paprika**.
- When rice is almost done, heat a **large drizzle of olive oil** in a second large pan over high heat. Once pan is hot, add shrimp and cook, stirring occasionally, until opaque and cooked through, 3-4 minutes. Turn off heat.



3 COOK RICE

- Stir **rice**, **half the garlic**, **half the paprika** (you'll use the rest later), and **half the turmeric** (all for 4 servings) into pan with **bell pepper and sausage**; cook until fragrant, 30-60 seconds.
- Stir in **3 cups water** (6 cups for 4), **stock concentrates**, and **salt**. Bring to a boil. Cook, stirring occasionally, until liquid has absorbed and rice is tender, 15-20 minutes. **TIP: Add a splash more water if liquid evaporates before rice is fully cooked.**



6 FINISH & SERVE

- Once **rice** is done, turn off heat and stir in **peas**. Taste and season with **salt** and **pepper**. Top with **shrimp**; drizzle with **garlic aioli** and serve. **TIP: Serve directly from pan for a family-style experience.**

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