



# ROASTED VEGETABLE PAELLA

with Garlic Aioli



## HELLO PAELLA

This classic Spanish rice dish is a feast for the eyes and the palate—full of colorful ingredients and rich, aromatic flavors.

**PREP: 10 MIN** | **TOTAL: 45 MIN** | **CALORIES: 570**



Bell Pepper\*



Garlic



Smoked Paprika



Turmeric



Parsley



Mayonnaise  
(Contains: Eggs)



Shallot



Roma Tomato



Arborio Rice



Veggie Stock Concentrates



Lemon



Peas

\*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

## START STRONG

For a different paella experience, try making *socarrat* (the toasty, crispy bits at the bottom of the pan). Once your rice is tender, let it cook undisturbed over medium-high heat until a crunchy crust forms. Just listen for the pops and crackles that let you know it's ready—a few minutes should do it!

## BUST OUT

- Baking sheet
- Large pan
- Small bowl
- Olive oil (1 TBSP | 1 TBSP)
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient 2-person | 4-person

- Bell Pepper 1 | 2
- Shallot 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Roma Tomato 1 | 2
- Smoked Paprika 1 tsp | 2 tsp
- Arborio Rice ¾ Cup | 1½ Cups
- Turmeric 1 tsp | 1 tsp
- Veggie Stock Concentrates 2 | 4
- Parsley ¼ oz | ½ oz
- Lemon 1 | 1
- Mayonnaise 2 TBSP | 4 TBSP
- Peas 6 oz | 12 oz

## WINE CLUB

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## 1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Halve, core, and thinly slice **bell pepper** into strips; mince a few strips until you have 2 TBSP (4 TBSP for 4 servings). Halve, peel, and mince **shallot**. Mince or grate **garlic**. Slice **tomato** into ¼-inch-thick rounds.



## 2 ROAST VEGGIES

Toss **sliced bell pepper** on one side of a baking sheet with a drizzle of **olive oil, salt, and pepper**. Toss **tomato** on empty side of same sheet with a drizzle of **olive oil, salt, pepper, and ¼ tsp paprika** (½ tsp for 4 servings; you'll use the rest later). Roast on top rack until browned and tender, 15-18 minutes.



## 3 COOK AROMATICS

Meanwhile, heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **minced bell pepper, shallot, and half the garlic**. Cook, stirring, until softened and fragrant, 1-2 minutes.



## 4 COOK RICE

Stir **rice**, remaining **paprika**, and half the **turmeric** (use all for 4 servings) into same pan; cook until fragrant, 1 minute. Stir in **3 cups water** (6 cups for 4), **stock concentrates**, and a large pinch of **salt**. Bring to a boil. Cook, stirring occasionally, until liquid has evaporated and rice is tender, 15-20 minutes. **TIP:** Add a splash of water if liquid evaporates before rice is fully cooked.



## 5 CHOP PARSLEY & MAKE AIOLI

Meanwhile, discard any large stems from **parsley**; roughly chop leaves and tender stems. Quarter **lemon**. In a small bowl, combine **mayonnaise**, a squeeze of **lemon juice**, and 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**.



## 6 FINISH & SERVE

Once **rice** is tender, turn off heat and stir in **peas**. Taste and season with **salt and pepper**. Top with **roasted bell pepper and tomato**. Drizzle with **garlic aioli** and sprinkle with **chopped parsley**. Divide between plates. Serve with remaining **lemon wedges** on the side.

## HOLY AIOLI

Try mixing up a thicker aioli (without water!) next time to use as a burger spread or dip for fries.

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