



SHRIMP & CHORIZO PAELLA

with Peas, Bell Pepper & Garlic Aioli

TASTE TOURS

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



3 oz | 6 oz
Dried Chorizo
Contains: Milk



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

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

HELLO

PAELLA

Spain's most famous dish has never been easier to make—or more delicious!



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 930



CRISPY BUSINESS

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

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

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1 PREP

- Wash and dry all produce.
- Halve, core, and thinly slice **bell pepper** into strips. Thinly slice **chorizo** 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 & CHORIZO

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



5 COOK SHRIMP

- Rinse **shrimp*** under cold water, then pat dry with paper towels. Season all over with remaining **paprika**, **salt**, and **pepper**.
- 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 the turmeric for 4 servings**) into pan; 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 evaporated 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** and drizzle with **garlic aioli**. **TIP: Serve directly from pan for a family-style paella experience.**

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