



# SHRIMP AND CHORIZO PAELLA

with Peas, Bell Pepper, and Garlic Aioli



**HELLO PAELLA**  
Spain's most famous dish has never been easier to make (or more delicious!)

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 810



Bell Pepper\*



Dried Chorizo  
(Contains: Milk)



Smoked Paprika



Seafood Stock Concentrates  
(Contains: Fish, Shellfish)



Shrimp  
(Contains: Shellfish)



Garlic



Arborio Rice



Turmeric



Mayonnaise  
(Contains: Eggs)



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

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

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Bell Pepper **1** | **2**
- Garlic **2 Cloves** | **4 Cloves**
- Dried Chorizo **3 oz** | **6 oz**
- Arborio Rice **¾ Cup** | **1½ Cups**
- Smoked Paprika **1 tsp** | **2 tsp**
- Turmeric **1 tsp** | **1 tsp**
- Seafood Stock Concentrates **2** | **4**
- Mayonnaise **2 TBSP** | **4 TBSP**
- Shrimp\* **10 oz** | **20 oz**
- Peas **6 oz** | **12 oz**

\* Shrimp is fully cooked when internal temperature reaches 145 degrees.

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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# HelloFRESH



**1 PREP** Wash and dry all produce. Core, deseed, and thinly slice **bell pepper**. Mince **garlic**. Slice **chorizo** into thin rounds.



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



**3 COOK RICE** Stir **rice**, half the **garlic**, half the **smoked paprika**, and half the **turmeric** (all the turmeric for 4 servings) into same pan; cook until fragrant, about 30 seconds. Stir in **3 cups water** (6 cups for 4), **stock concentrates**, and **salt**. Bring to a boil. Cook, stirring occasionally, until water has evaporated and rice is tender, 15-20 minutes. **TIP:** Add a splash more water if liquid evaporates before rice is fully cooked.



**4 MAKE GARLIC AIOLI** Meanwhile, in a small bowl, combine **mayonnaise** 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**.



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



**6 FINISH AND SERVE** Once **rice** is finished, 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.

## LA HORA DE FIESTA!

For a simple sangria, combine 1 bottle dry red wine, 2 TBSP superfine sugar, ½ cup brandy, and lemon and orange slices.

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