



More than Food

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## Shrimp and Chorizo Paella

with Saffron, Smoked Paprika, and Peas

Paella, the national dish of Spain, is famous for its use of precious saffron. Just a few threads of this vibrant, aromatic spice perfumes the dish with its complex aroma. The best part of paella is *soccarat*, the crispy crust that develops on the bottom of the pan.

55 min

level 3

nut free

dairy free

gluten free

make me first



Shrimp



Dried Chorizo Link



Yellow Onion



Plum Tomato



Peas



Parsley



Garlic



Arborio Rice



Saffron



Chicken Stock Concentrates



Smoked Paprika

## Ingredients

	2 People	4 People
Shrimp	1) 8 oz	16 oz
Dried Chorizo Link	1	2
Yellow Onion	1	2
Plum Tomato	1	2
Peas	4 oz	8 oz
Parsley	1 bunch	2 bunches
Garlic	2 cloves	4 cloves
Arborio Rice	¾ C	1½ C
Saffron	¼ t	½ t
Chicken Stock Concentrates	2	4
Smoked Paprika	1 t	2 t
Olive Oil*	1 T	2 T

\*Not Included

## Allergens

1) Shellfish

## Tools

Large Pan, Medium Pot

Ruler

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**Nutrition per person** Calories: 679 cal | Carbs: 83 g | Fat: 20 g | Protein: 43 g | Fiber: 8 g



**1** Halve, peel, and dice the **onion**. Mince or grate the **garlic**. Core, seed, and dice the **tomato**. Halve the **chorizo** lengthwise, then slice into thin half moons. Chop the **parsley**.



**2** Bring **4 cups water**, the **saffron**, and both the **stock concentrates** to a simmer in a medium pot.



**3** Heat **1 Tablespoon olive oil** in a large pan over medium heat. Add the **onion** to the pan and cook 4-5 minutes, until softened. Season with **salt** and **pepper**. Add the **garlic** to the pan and cook another 30 seconds, until fragrant. Add the **chorizo**, **tomato**, **garlic**, and **half the paprika** to the pan and cook, tossing, 4-5 minutes, until the **chorizo** renders its oil.



**4** Add the **arborio rice** to the pan and toss to coat. Cook, stirring, for 1-2 minutes. Add **two cups** of the **saffron chicken stock** to the pan, bring to a boil then reduce to a simmer for 25-30 minutes, stirring occasionally, and adding more stock as necessary.



**5** When the **rice** is almost al dente, stir the **peas** into the pan and increase heat to high for 3-4 minutes, until a golden-brown crust begins to form on the edges of the pan. Do not stir the **rice**!



**6** Season the **shrimp** with **salt**, **pepper**, and the **remaining paprika**. Top the **rice** with the **shrimp**, cover the pan and let cook another 2-3 minutes, until pink and opaque.

**7** Sprinkle the pan with **parsley**, divide the **paella** between bowls, and dig in!