

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves Garlic



Lemon



Grape Tomatoes



¼ oz | ½ oz





4 oz | 8 oz Roasted Red Pepper Spread



1 tsp | 2 tsp Smoked Paprika



1tsp | 1tsp 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!

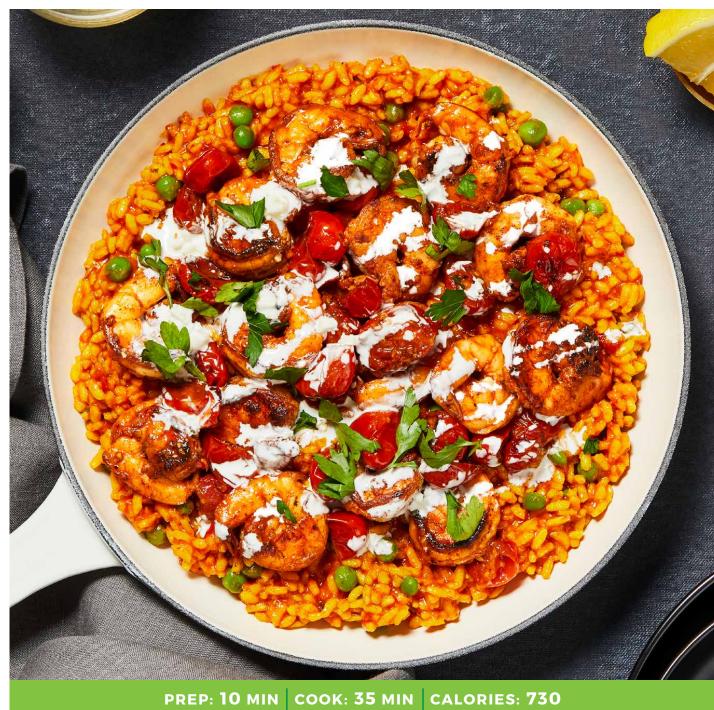
HELLO

AIOLI

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

SMOKY SPANISH RICE WITH SHRIMP

plus Peas, Parsley & Aioli





CRUNCH TIME

For added texture, in Step 2
let the tender rice cook
undisturbed the last few minutes
to form a delicious crust.

BUST OUT

- 2 Large pans
- Paper towels
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)



1 PREP

- · Wash and dry produce.
- Peel and mince garlic. Quarter lemon. Halve tomatoes. Roughly chop parsley.



2 COOK RICE

- Heat a large drizzle of olive oil in a large pan over medium-high heat.
 Stir rice, red pepper spread, half the paprika (you'll use the rest later), half the turmeric (all for 4 servings), and half the garlic into pan; cook, stirring, 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: For a paella-like crust, cook rice undisturbed. Add a splash more water if liquid evaporates before rice is fully cooked.) Keep covered off heat until ready to serve.



3 MAKE AIOLI

 While rice cooks, in a small bowl, combine mayonnaise, a squeeze of lemon (two squeezes for 4 servings), and a pinch of garlic to taste. Add water 1 tsp at a time until aioli reaches a drizzling consistency. Season with salt and pepper.

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4 SEASON SHRIMP

Rinse shrimp* under cold water, then
pat dry with paper towels. Season all
over with remaining paprika, salt,
and pepper. Set aside.



5 COOK SHRIMP MIXTURE

- 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 tomatoes and cook, undisturbed, until lightly charred, 1-2 minutes.
- Add seasoned shrimp and stir to combine. Cook, stirring occasionally, until shrimp are opaque and cooked through, 3-4 minutes.



6 FINISH & SERVE

- Fluff rice with a fork; stir in peas.
 Season with salt and pepper to taste.
- Divide Spanish rice between plates and top with shrimp mixture.
 Drizzle with aioli and sprinkle with parsley. Serve with remaining lemon wedges on the side. TIP:
 Serve directly from pan for a familystyle paella experience.