



SHRIMP & CHORIZO PAELLA

with Peas, Bell Pepper & 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: 800



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
- Dried Chorizo  3 oz | 6 oz
- Garlic 1 Clove | 2 Cloves
- Arborio Rice $\frac{3}{4}$ 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 4 oz | 8 oz

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



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 BELL 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.

LA HORA DE FIESTA!

For an easy sangria, combine 1 bottle dry red wine, 2 TBSP superfine sugar, $\frac{1}{3}$ cup brandy, and lemon and orange slices.

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