



# 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, Soy



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**.



### 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.



### 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.**



### 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**.



### 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.



### 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°.