



SHRIMP & CHORIZO RICE SKILLET

with Peas, Bell Pepper & Garlic Aioli

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Bell Pepper*



3 oz | 6 oz
Dried Chorizo



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



10 oz | 20 oz
Shrimp
Contains: Shellfish



4 oz | 8 oz
Peas



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*The ingredient you received may be a different color.

HELLO

AIOLI

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



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 920



CRUNCH TIME

For added texture, let the tender rice cook undisturbed over medium high until a crust forms. A few minutes should do it!

BUST OUT

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

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1 PREP

- Wash and dry 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 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 **salt, pepper**, and **remaining paprika**.
- 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 for 4 servings)** into pan with **bell pepper and chorizo**; 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 absorbed 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**; drizzle with **garlic aioli** and serve. **TIP: Serve directly from pan for a family-style experience.**

*Shrimp are fully cooked when internal temperature reaches 145°.