



# SMOKY SPANISH RICE WITH SHRIMP

plus Peas, Parsley & Aioli

## INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves  
Garlic



1 | 2  
Lemon



4 oz | 8 oz  
Grape Tomatoes



¼ oz | ½ oz  
Parsley



¾ Cup | 1½ Cups  
Arborio Rice



4 oz | 8 oz  
Roasted Red  
Pepper Spread



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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## HELLO

### AIOLI

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

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 730



## 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)

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### 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**.



### 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 family-style paella experience.

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