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Chicken & Chorizo Paella

with Sweet Peppers, Tomatoes, and Rosemary

Paella, the national dish of Spain, is famous for its *socarrat*, the crispy crust that develops on the bottom of the pan. This version is flavored with smoky chorizo and woody rosemary for an unexpected flavor combination.



Chicken Thighs



Yellow Bell Pepper



Red Bell Peppers



Garlic



Parsley



Grape Tomatoes



Chicken Stock Concentrates



Rosemary



Dried Chorizo



Basmati Rice



Lemon

Ingredients

Chicken Thighs		4 People	24 oz
Yellow Bell Pepper			1
Red Bell Peppers			2
Garlic			4 cloves
Parsley			½ oz
Grape Tomatoes			8 oz
Chicken Stock Concentrates			2
Rosemary			¼ oz
Dried Chorizo	1)		1 package
Basmati Rice			1½ C
Lemon			1
Olive Oil*			2 t

*Not Included

Allergens

1) Milk

Tools

Medium Pot, Large Pan

Ruler

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Nutrition per person Calories: 602 cal | Fat: 17 g | Sat. Fat: 2 g | Protein: 48 g | Carbs: 68 g | Sugar: 6 g | Sodium: 743 mg | Fiber: 6 g



1 Prep the ingredients: Wash and dry all produce. Core, seed, and remove the white ribs from the **bell peppers**, then thinly slice. Mince or grate the **garlic**. Finely chop the **parsley**. Strip the **rosemary leaves** from the sprigs and roughly chop **2 teaspoons**. Halve the **tomatoes**. Dice the **chorizo**. Cut the **chicken** into bite-sized pieces and season with **salt** and **pepper**.



2 Brown the chicken: In a medium pot, bring **5 cups water** and the **stock concentrates** to a simmer. Heat a drizzle of **oil** in a large pan over medium-high heat. Add the **chicken** to the pan and cook for 1-2 minutes per side, until browned but not yet cooked through. Remove from the pan and set aside.



3 Cook the chorizo and veggies: Heat another drizzle of **oil** in the same pan over medium heat. Add the **chorizo** and cook for 2-3 minutes, until slightly crispy. Add the **bell peppers** and **tomatoes** to the pan and cook, tossing for 4-5 minutes, until softened. Add the **garlic**, **chopped rosemary**, and half the **parsley** to the pan. Cook for another 1 minute, until fragrant. Season with **salt** and **pepper**.



4 Add the rice: Stir the **basmati rice** into the pan and toss to coat in the oil. Cook for 1-2 minutes, until the rice is slightly translucent.

5 Simmer: Add the **chicken** and **warm chicken stock** to the pan and stir to combine. Season generously with **salt** and **pepper**. Bring the mixture to a simmer, then reduce to a medium-low heat and cook for 15-20 minutes, until the liquid is absorbed. **TIP:** Don't stir the rice! The key to good paella is a browned crust in the bottom of the pan.

6 Finish and serve: Halve the **lemon**, then cut into wedges. Once the liquid is absorbed, remove the **paella** from the heat, cover, and set aside for 5 minutes. Serve the **chicken and chorizo paella** with the **remaining parsley** and **lemon wedges**. Enjoy!