



APR
2016

Shrimp and Chorizo Paella

with Smoked Paprika, Tomato, and Peas

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 paprika for major depth of flavor.



45 min



level 3



nut
free



gluten
free



make me
first



Shrimp



Arborio Rice



Dried Chorizo



Parsley



Roma Tomato



Garlic



Peas



Chicken Stock
Concentrate



Smoked Paprika



Saffron



Onion

Ingredients

	2 People	4 People
Shrimp	1) 8 oz	16 oz
Arborio Rice	¾ Cup	1 ½ Cup
Dried Chorizo	2) 1 package	2 packages
Peas	4 oz	8 oz
Roma Tomato	1	2
Garlic	2 cloves	4 cloves
Chicken Stock Concentrate	1	2
Smoked Paprika	1 t	2 t
Parsely	½ oz	½ oz
Saffron	1 packet	2 packets
Onion	1	2
Olive Oil*	1 T	2 T

*Not Included

Allergens

1) Shellfish

2) Soy

Tools

Medium pot, Large pan, Aluminum foil

Nutrition per person Calories: 576 cal | Fat: 16 g | Sat. Fat: 4 g | Protein: 33 g | Carbs: 74 g | Sugar: 7 g | Sodium: 675 mg | Fiber: 7 g

Ruler

0 in ¼ in ½ in ¾ in 1 in



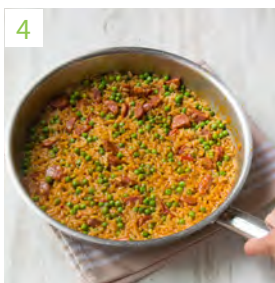
1

1 Prep the ingredients: Wash and dry all produce. Halve, peel, and dice the **onion**. Mince or grate the **garlic**. Core, seed, and dice the **tomato**. Halve the **chorizo** lengthwise, then slice into thin half moons. Chop the **parsley**. Bring **4 cups water**, the **saffron**, and the **stock concentrate** to a simmer in a medium pot.



2

2 Start the paella: Heat **1 Tablespoon olive oil** in a large pan over medium heat. Add the **onion** to the pan and cook for 4-5 minutes, until softened. Season with **salt** and **pepper**. Add the **garlic** to the pan and cook for another 30 seconds, until fragrant. Add the **chorizo**, **diced tomato**, and half the **paprika** into the pan and cook, tossing for 4-5 minutes, until the chorizo renders its oil.



4

3 Stir in the rice: Add the dry **Arborio rice** to the pan and toss to coat. Cook, stirring for 1-2 minutes. Add **2 cups warm chicken stock** to the pan. Bring to a boil, then reduce to a low simmer for 25-30 minutes, stirring occasionally. Add additional chicken stock, as needed.

4 Finish the paella: When the **rice** is almost al dente, stir the **peas** into the pan and increase the heat to high for 2-3 minutes, until a golden brown crust begins to form on the edges of the pan.

Tip: To get the best results, do not stir the rice!



5

5 Cook the shrimp: Season the **shrimp** with **salt**, **pepper**, and the remaining **paprika**. Top the **rice** with the shrimp, cover with foil (or a lid), and let cook for another 2-3 minutes, until the shrimp are pink and opaque.

6 Finish and Plate: Sprinkle the pan with **parsley**, divide the **shrimp and chorizo paella** between bowls, and dig in!

Share your masterpiece! Tag your photos with #HelloFreshPics and share on you'll be entered into our weekly photo contest!

