



FRAGRANT SPANISH RICE

with Chicken and Chorizo



HELLO PARSLEY

This plant is native to the Eastern Mediterranean area and related to celery.



Chicken Stock Powder



Echalion Shallot



Diced Chicken Thigh



Diced Chorizo



Red Wine Vinegar



Smoked Paprika



Arborio Rice



Green Beans



Red Pepper



Flat Leaf Parsley

MEAL BAG

30 mins

2 of your 5 a day

One Pot Wonder

Cook within 3 Days of Delivery

On the table in thirty minutes, bursting with rich earthy flavours, and requiring minimal prep and washing up, this one pot wonder is about to become your weeknight go-to. Whilst there is no widely agreed recipe for fragrant Spanish rice, we've kept things pretty traditional on the spice front using smoked paprika to create this sunny meal. Give this dish centre stage on your kitchen table and enjoy in a traditional, communal style!

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Measuring Jug** and **Large Frying Pan** (with a **Lid**). Now, let's get cooking!



1 MAKE THE STOCK

Boil your kettle and pour the boiling **water** (see ingredients for amount) into a measuring jug. Add the **stock powder** and stir until dissolved - **chicken stock** made! Halve, peel and thinly slice the **shallot**.



2 BROWN THE CHICKEN

Heat a drizzle of **oil** in a large frying pan on medium-high heat. Add the **chicken** and **chorizo** to the pan, stir and cook until the **chicken** is nicely browned on both sides, 5 mins. When the **chicken** is browned, add the **shallot**, stir and cook for 3 mins more.



3 SIMMER

Next add the **red wine vinegar**, **smoked paprika** and the **arborio rice**. Stir well to make sure the **rice** is coated in the fragrant **oil**. Allow the **vinegar** to evaporate, then pour in the **chicken stock**, stir together and bring to the boil. Season with a pinch of **salt** and **pepper**. Pop the lid on (or use some foil) and reduce the heat to medium. Leave the **rice** to gently simmer, 7-8 mins.



4 PREP THE REST

Meanwhile, do any washing up that needs doing and then finish off the last few bits of prep. Trim the **green beans** and chop into thirds. Halve the **pepper** then remove the core and seeds. Slice into thin strips. Roughly chop the **flat leaf parsley** (stalks and all).



5 FINISHING TOUCHES

After 7 mins, add the **pepper** and **green beans** to the pan on top of the **rice** (do not stir!), then quickly pop the lid (or foil) back on. Reduce the heat to medium-low and cook for another 10-12 mins. The **rice** is cooked when all of the **stock** has been absorbed.

! IMPORTANT: *The chicken is cooked when it is no longer pink in the middle.*



6 SERVE

Taste the **Spanish rice** and add more **salt** and **pepper** if needed. Stir through the **parsley** and serve in deep bowls. **Enjoy!**

2 - 4 PEOPLE INGREDIENTS

In order of use

	2P	3P	4P
Water*	400ml	600ml	800ml
Chicken Stock Powder	1 sachet	1 sachet	2 sachets
Echalion Shallot	1	2	2
Diced Chicken Thigh	280g	420g	560g
Diced Chorizo 7)	1 small pack	1 large pack	1 large pack
Red Wine Vinegar 14)	1 sachet	2 sachets	2 sachets
Smoked Paprika	1 small pot	¾ large pot	1 large pot
Arborio Rice	175g	260g	350g
Green Beans	1 small pack	1 large pack	2 small packs
Red Pepper	1	2	2
Flat Leaf Parsley	1 bunch	1 bunch	1 bunch

*Not Included

NUTRITION PER UNCOOKED INGREDIENT	PER SERVING 460G	PER 100G
Energy (kcal)	717	156
(kJ)	3000	652
Fat (g)	21	4
Sat. Fat (g)	6	1
Carbohydrate (g)	77	17
Sugars (g)	7	2
Protein (g)	56	12
Salt (g)	1.64	0.36

Nutrition for uncooked ingredients based on 2 person recipe.

ALLERGENS

7) Milk 14) Sulphites

🧼 Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

👍 THUMBS UP OR THUMBS DOWN?

Head online or use our app to rate this recipe or get in touch via: hello@hellofresh.co.uk



You made this, now show it off! Share your creations with us:

#HelloFreshSnaps

HelloFresh UK

The Fresh Farm
60 Worship St, London EC2A 2EZ

Packed in the UK

YOU CAN RECYCLE ME!