



# PAELLA CON HUEVOS

with Bell Pepper, Peas, and Smoked Paprika



**HELLO PAELLA**  
Spain's most famous rice dish instantly becomes hearty and filling when you put an egg on it.

**PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 600**

-  Bell Pepper\*
-  Garlic
-  Smoked Paprika
-  Arborio Rice
-  Peas
-  Lemon
-  Shallot
-  Roma Tomato
-  Turmeric
-  Veggie Stock Concentrate
-  Eggs  
(Contains: Eggs)

\* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

## START STRONG

Paella is cooked in a pan (and not a pot) to ensure the rice cooks evenly. This also helps it develop *soccarat*, a layer of crispy grains at the bottom. Use foil to cover your pan if you don't have a lid.

## BUST OUT

- Medium pan
- Small pan
- Olive oil (2 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                            |                     |
|----------------------------|---------------------|
| • Bell Pepper              | 1   2               |
| • Shallot                  | 1   2               |
| • Garlic                   | 2 Cloves   4 Cloves |
| • Roma Tomato              | 1   2               |
| • Smoked Paprika           | 2 tsp   4 tsp       |
| • Turmeric                 | 1 tsp   1 tsp       |
| • Arborio Rice             | ¾ Cup   1½ Cups     |
| • Veggie Stock Concentrate | 1   2               |
| • Peas                     | 4 oz   8 oz         |
| • Eggs                     | 2   4               |
| • Lemon                    | 1   1               |

## WINE CLUB

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## 1 PREP

Wash and dry all produce. Core and seed **bell pepper**, then slice into ¼-inch-thick strips. Halve, peel, and finely mince **shallot**. Thinly slice **garlic**. Cut **tomato** into eight wedges.



## 4 SIMMER PAELLA

Carefully pour **1¾ cups water**, **stock concentrate**, and a few large pinches of **salt** and **pepper** into pan. Stir while scraping up any browned bits on bottom. Bring to a boil and let bubble for 2 minutes. Reduce heat to low, give mixture a stir, and cover pan. Let simmer gently for 15 minutes.



## 2 COOK VEGGIES

Heat a large drizzle of **olive oil** in a medium pan over medium-high heat. Add **bell pepper** and a pinch of **salt**. Cook, tossing every now and then, until starting to soften, about 5 minutes. Toss in **shallot** and **garlic**. Cook until fragrant, about 30 seconds.



## 5 WARM TOMATOES AND COOK EGGS

After 15 minutes, remove lid from pan and carefully stir in **peas**. Place remaining **tomato wedges** on top of **rice mixture**. Cover pan and cook without stirring for 5 minutes more. Meanwhile, melt **1 TBSP butter** in a small pan over medium heat (use a nonstick pan if you have one). Crack in **eggs** and cook until whites are set, about 3 minutes. Season with **salt** and **pepper**.



## 3 ADD RICE

Add **4 tomato wedges** to pan (save the rest for later) along with **1 TBSP butter**, **smoked paprika**, **turmeric**, and **rice**. Stir to combine. Cook until paprika is very aromatic, about 30 seconds.



## 6 FINISH AND SERVE

Cut **lemon** into wedges. Place **eggs** on top of **paella**. Serve straight from the pan with lemon wedges for squeezing over.

## STUNNING!

Those grains of rice are looking pretty nice.

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