



Tomato & Shrimp Paella

with Marinated Chickpea Salad



20-30min



2 Servings

For this take on Spanish paella, short grain rice is simmered in a skillet with shrimp, tomato paste, onion, garlic, and smoked paprika then topped with juicy plum tomatoes and baked. The secret to a good paella is the crispy rice that forms on the bottom the the pan, known as socarrat; it adds a toasted crunchy layer to complement the soft flavorful rice.

What we send

- garlic
- 1 yellow onion
- 2 plum tomatoes
- ¼ oz fresh parsley
- 10 oz pkg shrimp ¹
- 6 oz tomato paste
- ¼ oz smoked paprika
- 5 oz arborio rice
- 15 oz can chickpeas
- 2 oz celery

What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar)

Tools

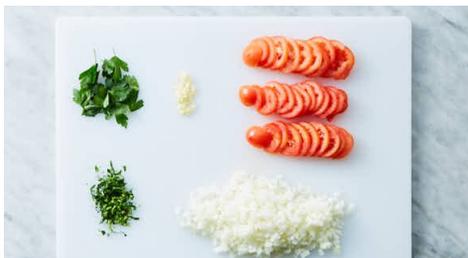
- medium (10") ovenproof skillet
- medium skillet

Allergens

Shellfish (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 36g, Carbs 103g, Protein 42g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Finely chop **1 teaspoon garlic**. Finely chop **onion**. Core **tomatoes**, then thinly slice crosswise. Reserve **2 tablespoons whole parsley leaves** for serving; finely chop remaining leaves and tender stems.

Pat **shrimp** dry; season with **salt** and **pepper**.



4. Make paella

Arrange **marinated tomatoes and their juices** over rice (reserve bowl). Bring to a boil, without stirring, 3-4 minutes. Cover and bake on upper oven rack until liquid is nearly absorbed and **rice** is tender, about 15 minutes. Remove from oven. Let stand, covered, for 5 minutes.



2. Marinate tomatoes

In a medium bowl, toss to combine **tomatoes, 2 teaspoons oil, ¼ teaspoon of the chopped garlic, ¼ teaspoon salt, and a few grinds of pepper**.



5. Marinate chickpeas

While **paella** bakes, add **1 tablespoon oil** and **shrimp** to a medium skillet. Cook until just cooked through, 2-3 minutes. Transfer to a plate.

Drain and rinse **chickpeas**. Trim **celery**; thinly slice. In same bowl, combine **remaining garlic, 2 teaspoons vinegar, and 1½ tablespoons oil**. Season to taste. Add **chickpeas, celery, and remaining chopped parsley**; stir.



3. Sauté aromatics

Heat **1½ tablespoons oil** in a medium ovenproof skillet. Add **onion** and cook, stirring, until softened, 3-4 minutes. Stir in **2 tablespoons tomato paste** and **1 teaspoon smoked paprika**; cook until brick red, 30 seconds. Add **rice** and **1 tablespoon oil**; cook, stirring, until fragrant, 30 seconds. Add **1¾ cups water, half of the chopped parsley, and ¾ teaspoon salt**



6. Finish & serve

Return skillet to stovetop over medium heat and cook, uncovered, carefully rotating skillet for even browning, until bottom of skillet begins to smell toasty, 3-4 minutes (remember the handle is hot!). Remove from heat. Sprinkle with **salt**, garnish with **reserved parsley leaves**, and serve with **chickpea salad** and **shrimp** alongside. Enjoy!