



## Plant-Based: Tomato Paella

with Marinated Chickpea Salad



20-30min



2 Servings

For this vegan take on Spanish paella, short grain rice is simmered in a skillet with 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 of the pan, known as socarrat, it adds a toasted crunchy layer to complement the soft flavorful rice.

## What we send

- garlic
- 1 medium yellow onion
- 2 plum tomatoes
- ¼ oz fresh parsley
- 6 oz tomato paste (use 2 Tbsp)
- ¼ oz smoked paprika
- 5 oz arborio rice
- 1 can chickpeas
- 2 oz celery

## What you need

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

## Tools

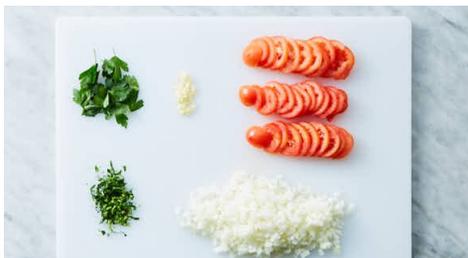
- medium ovenproof skillet
- fine-mesh sieve

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 700kcal, Fat 36g, Carbs 105g, Protein 19g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Finely chop **1 teaspoon garlic**. Finely chop **1½ cups onion**. Core **tomatoes**, then thinly slice crosswise. Pick **2 tablespoons whole parsley leaves** from **stems**, and reserve for serving; finely chop remaining leaves and stems.



### 4. Make paella

Add **1¾ cups water**, **half of the chopped parsley**, and **¾ teaspoon salt** to skillet. Arrange **marinated tomatoes and their juices** on top. 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**. Let marinate until step 5.



### 5. Marinate chickpeas

While **paella** bakes, drain and rinse **chickpeas**. Trim ends from **celery**, then thinly slice. In same bowl, combine **remaining garlic**, **2 teaspoons vinegar**, and **1½ tablespoons oil**. Season to taste with **salt** and **pepper**. Add **chickpeas**, **celery**, and **remaining chopped parsley**; stir to combine.



### 3. Sauté aromatics

Heat **1½ tablespoons oil** in a medium ovenproof skillet. Add **onions** and cook, stirring, until softened, 3-4 minutes. Stir in **2 tablespoons tomato paste** and **1 teaspoon smoked paprika**; cook until brick red, about 30 seconds. Add **rice** and **1 tablespoon oil** and cook, stirring, until fragrant, about 30 seconds.



### 6. Finish & serve

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