



## 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 <sup>1</sup>
- 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!