



Double the Servings:

Shrimp Paella with Chorizo & Aioli



30-40min



2 Servings

Imagine if Martha Stewart came to your house to cook for a crowd. Sounds pretty dreamy, right? Well, allow us to introduce you to our big batch dinners. Cook this savory chorizo and shrimp paella once and make enough food to impress the table, or save the leftovers to fuel yourself the next day. Twice the amount of Martha-approved dinner for the same price. (2p plan serves 4; 4p plan serves 8.)

What we send

- 1 medium red onion
- 1 bell pepper
- garlic
- ½ lb pkg shrimp ^{2,17}
- ½ lb pkg chorizo sausage
- smoked paprika (use 2 tsp)
- 10 oz arborio rice
- 1 pkt seafood broth concentrate ^{2,4}
- 2 oz mayonnaise ^{3,6}
- 2½ oz peas

What you need

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

Tools

- large (12") ovenproof skillet
- rimmed baking sheet

Allergens

Shellfish (2), Egg (3), Fish (4), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 570kcal, Fat 20g, Carbs 69g, Proteins 29g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Finely chop **onion**. Halve **pepper**, discard stem and seeds, then coarsely chop. Finely chop **1 tablespoon garlic**. Rinse **shrimp** and pat dry, then transfer to a medium bowl. Add **1 tablespoon oil, ½ teaspoon of the garlic, and a pinch each of salt and pepper**; toss to coat shrimp. Let marinate until step 6.



4. Add rice & bake

Add **rice, seafood broth concentrate, 3½ cups water, and 1 teaspoon salt** to skillet, scraping up any browned bits from the bottom. Bring to a boil over high heat, then transfer skillet to a rimmed baking sheet. Bake, uncovered, on upper oven rack until liquid is nearly absorbed and rice is tender, about 15 minutes.



2. Cook chorizo

Heat **1 tablespoon oil** in a large ovenproof skillet over medium-high. Add **chorizo** and cook, breaking up meat into smaller pieces, until deeply browned and cooked through, 3-4 minutes.



5. Make aioli

Meanwhile, in a small bowl, whisk to combine **mayonnaise, remaining chopped garlic, and 1 teaspoon vinegar**. Season to taste with **salt and pepper**.



3. Sauté aromatics

Add **onions** to **chorizo** and cook, stirring, until lightly browned and softened, 3-5 minutes. Add **peppers, 2 teaspoons smoked paprika, and 1½ teaspoons of the garlic**; season with **salt and pepper**. Cook, stirring, until fragrant and peppers are slightly softened, 1-2 minutes.



6. Finish & serve

Stir **cooked rice**, then scatter **shrimp and peas** over top. Return to upper oven rack and continue to bake until **shrimp** are cooked through, 2-3 minutes. Serve **paella** with **aioli** on the side. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**