



Shrimp & Chorizo Paella

with Sweet Peppers, Peas & Garlic Aioli



40-50min



2 Servings

Take a seat at our Premium table! You don't have to be a master chef to make Spain's culinary masterpiece. We bake our paella for ultimate ease, retaining all the bold flavors and delicate textures of the beloved dish. Chorizo sausage, sweet peppers, and smoked paprika infuse arborio rice that simmers in seafood broth. Then pink shrimp, green peas, and garlic aioli crown the paella for an authentically delicious Spanish feast.

What we send

- 1 yellow onion
- garlic
- ¼ oz fresh parsley
- ½ lb mini sweet peppers
- 1 lemon
- 10 oz pkg shrimp ²
- ¼ oz smoked paprika
- ½ lb pkg chorizo sausage
- 6 oz tomato paste
- 5 oz arborio rice
- 2 pkts seafood broth concentrate ^{2,4}
- 2½ oz peas
- 2 oz mayonnaise ^{3,6}

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium heavy ovenproof skillet (preferably cast-iron)

Allergens

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

Nutrition per serving

Calories 920kcal, Fat 42g, Carbs 84g,
Protein 55g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center.

Finely chop **onion** and **1½ teaspoons garlic**. Reserve **half the parsley leaves** for serving; finely chop **remaining leaves and stems**. Trim **peppers**; cut into ¼-inch rings. Cut **lemon** into 8 wedges.

Rinse **shrimp**; pat very dry (thaw under cool running water, if needed). Season with **salt, pepper**, and **1 teaspoon paprika**.



4. Build paella

Reduce skillet heat to medium-low. Add **broth mixture, half of the chopped parsley, remaining peppers**, and **¾ teaspoon salt**. Arrange **lemon wedges**, cut side up, in a ring around the edge. Bring to a boil and cook without stirring, 3-4 minutes. Cover with foil.

Bake on center oven rack until liquid is nearly absorbed and **rice** is almost tender, about 12 minutes.



2. Cook chorizo & veggies

Heat **1 tablespoon oil** in a medium heavy ovenproof skillet (preferably cast-iron) over medium-high. Cook **chorizo**, breaking up into smaller pieces, until browned in spots and cooked through, about 5 minutes. Use a slotted spoon to transfer to a bowl.

Add **onions** and **half of the peppers**; cook over medium-high heat, stirring, until softened, 5-8 minutes.



5. Cook shrimp & make aioli

Remove foil and scatter **shrimp** and **peas** evenly over top. Recover with foil and return to center oven rack; bake until shrimp are cooked through, about 3 minutes. Let rest, covered, for 5 minutes.

Meanwhile, in a small bowl, stir together **mayo, remaining chopped parsley and garlic**, and **1 teaspoon water**. Season to taste with **salt** and **pepper**.



3. Sauté aromatics

Add **2 tablespoons tomato paste**; cook, stirring frequently, until darkened in color, about 2 minutes. Add **1 teaspoon each of the chopped garlic and paprika**; cook until fragrant, about 30 seconds. Add **rice, chorizo**, and **1 tablespoon oil**; stir until fragrant, about 30 seconds.

In a liquid measuring cup, whisk together **all of the broth concentrate** and **1¾ cups water**.



6. Finish & serve

Return skillet to stovetop over medium heat. Cook, uncovered, carefully rotating skillet for even browning, until bottom of skillet begins to smell toasty, 4-7 minutes. Off heat, sprinkle with **salt** and **reserved parsley leaves**.

Serve **paella** with **aioli** for dolloping over top. Enjoy!