



Broken Noodle Paella

with Chickpeas, Spinach & Fennel



20-30min



2 Servings

We riff on the iconic Spanish dish, taking a page from fideua, a Catalan dish similar to paella—but instead of rice, it uses short, thin noodles. Broken spaghetti resembles those noodles and toasting them adds a deep, nutty flavor. Simmer the toasted pasta with fresh fennel, tomatoes, and chickpeas, then finish it in the broiler. Just as with paella, the best bit is the crunchy layer that forms on the bottom of the pan.

What we send

- ½ lb spaghetti (use half) ¹
- 3 oz scallions
- 1 can whole peeled tomatoes
- 1 can chickpeas
- 7 oz fennel
- chorizo chili spice blend (use 1 Tbsp)
- garlic (use 1 large clove)
- 1 oz sour cream ⁷
- 3 oz baby spinach

What you need

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

Tools

- colander
- rimmed baking sheet
- medium ovenproof skillet
- microplane or grater

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 810kcal, Fat 29g, Carbs 113g, Protein 27g



1. Prep ingredients

Preheat oven to 450°F with rack 6 inches from heat source. Working in batches, break **half of the spaghetti** into 2-inch lengths (save rest for own use). Trim **scallions**, then thinly slice. Using kitchen shears, finely chop **tomatoes** directly in the can. Drain and rinse **chickpeas**. Remove and discard core from **fennel**, then thinly slice ¼ cup. Finely chop remaining fennel.



4. Simmer pasta

Stir in **toasted pasta**, **2 cups water**, **chickpeas**, **tomatoes**, **1 teaspoon salt**, and **a few grinds pepper**. Simmer over medium-high heat, stirring occasionally, until liquid is slightly thickened and pasta is just tender, 8-10 minutes.



2. Toast pasta

On a rimmed baking sheet, toss **pasta** with **1 tablespoon oil**. Bake on upper oven rack until golden brown and fragrant, 3-5 minutes (watch closely). Remove from oven and switch oven to broil.



5. Make dressing

Peel and finely grate ⅓ **teaspoon garlic** into a medium bowl. Add **sour cream**, **1 tablespoon oil**, **1 tablespoon vinegar**, a **pinch of salt**, and **a few grinds pepper**; whisk until well combined.



3. Cook aromatics

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **chopped fennel**, **¾ of the scallions**, and **a generous pinch each salt and pepper**. Cook, stirring occasionally, until fennel is softened and slightly browned, about 5 minutes. Stir in **1 tablespoon chorizo chili spice** and cook until fragrant, about 30 seconds.



6. Finish & serve

Transfer skillet to oven and broil on upper rack until surface of **pasta** is dry with crisped, browned in spots, 5-7 minutes (watch closely). Toss **spinach** and **sliced fennel** with **dressing** and season to taste with **salt** and **pepper**. Let **paella** stand 5 minutes, then top with **remaining scallions**. Serve alongside **salad**. Enjoy!