



Everything But The Chef

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Chorizo Paella with Cherry Tomatoes

Hold the press! You absolutely CAN make a delicious paella at home in a mere 40 minutes! Rich and smokey chorizo is the secret to the flavour profile of this dish; it provides the perfect base for all the jewel-like flourishes. Think cherry tomatoes, green beans, garlic and parsley, all topped off with a good squeeze of zesty lime. A sneaky glass of wine is the perfect accompaniment to this classic Spanish dish – go on, we won't tell!

Prep: 10 mins
Cook: 30 mins
Total: 40 mins

level 1

lactose free

gluten free

spicy

Pantry Items



Chorizo



Brown Onion



Garlic



Long Red Chilli



Smoked Paprika



Jasmine Rice



Green Beans



Cherry Tomatoes



Vegetable Stock Powder



Parsley



Lime

2P	4P	Ingredients	
1 tbs	2 tbs	olive oil *	
1	2	chorizo, thinly sliced	A
½	1	brown onion, diced	⊕
1 clove	2 cloves	garlic, peeled & crushed	⊕
1	2	long red chilli, deseeded & diced	
1 tsp	2 tsp	smoked paprika	
1 cup	2 cups	Jasmine rice	
100 g	200 g	green beans, trimmed & cut into thirds	
1 punnet	2 punnets	cherry tomatoes, halved	
1 tsp	2 tsp	vegetable stock powder	
3 cups	6 cups	water *	
½ bunch	1 bunch	parsley, finely chopped	⊕
½	1	lime, cut into wedges	

⊕ May feature in another recipe

* Pantry Items

Nutrition per serving

Energy	1910	Kj
Protein	18.4	g
Fat, total	24.2	g
-saturated	7.7	g
Carbohydrate	38.3	g
-sugars	6.3	g
Sodium	1280	mg

Measuretool

0 cm	1 cm	2 cm



You will need: chef's knife, chopping board, garlic crusher and a medium frying pan.



1 Heat half of the **olive oil** in a medium frying pan over a medium heat. Cook the **chorizo** for about **2 minutes** or until golden. Add the **brown onion, garlic, long red chilli** and **smoked paprika**. Cook, stirring, for **2 minutes** or until fragrant.

Tip: If you like it spicy, add the seeds of the chilli in for extra heat!



2 Add the **Jasmine rice** to the frying pan and continue to stir for about **1 minute** or until coated in the delicious aromatic flavours. Stir in the **green beans, cherry tomatoes, vegetable stock powder** and **water**. Season with **salt** and **pepper**. Bring to the boil. Reduce the heat to low and simmer, stirring often, for about **15-20 minutes** or until the rice is tender and the water has been absorbed.



3 Spoon the paella into serving bowls, sprinkle with the **parsley** and serve with the **lime wedges**.

Did you know? The signature smoky flavour of chorizo is a result of pimentón, a Spanish-style smoked paprika.