



# Easy Chorizo & Pearl Couscous Paella

with Chargrilled Capsicum & Lemon

Grab your Meal Kit with this symbol



Mild Chorizo



Tomato



Lemon



Soffritto Mix



Garlic Paste



Tomato Paste



Pearl Couscous



Chicken-Style Stock Powder



Chargrilled Capsicum Strips



Parsley



Garlic Aioli



Mild Chorizo

### Recipe Update

The recent wet weather conditions across the East Coast have impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Hands-on: 15-25 mins  
Ready in: 25-35 mins

Not just a pretty grain, pearl couscous adds a chewy al dente texture, and slightly nutty flavour to this paella-inspired dish. It's perfect for soaking up the rich red chorizo-adorned sauce. A good squeeze of lemon and a sprinkle of parsley add freshness and zing, really making the dish sing.



**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Butter



## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

Large frying pan with a lid (or foil)

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
mild chorizo	1 packet (250g)	2 packets (500g)
tomato	1	2
lemon	½	1
soffritto mix	1 medium bag	1 large bag
garlic paste	1 packet	2 packets
tomato paste	1 packet	2 packets
pearl couscous	1 medium packet	1 large packet
chicken-style stock powder	1 medium sachet	1 large sachet
water*	2 cups	4 cups
butter*	30g	60g
chargrilled capsicum strips	1 packet	2 packets
parsley	1 bag	1 bag
garlic aioli	1 packet (50g)	1 packet (100g)
mild chorizo**	1 packet (250g)	2 packets (500g)

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4064kJ (971Cal)	704kJ (168Cal)
Protein (g)	39.6g	6.9g
Fat, total (g)	58.6g	10.1g
- saturated (g)	19.1g	3.3g
Carbohydrate (g)	64.9g	11.2g
- sugars (g)	16g	2.8g
Sodium (mg)	2328mg	403mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5501kJ (1314Cal)	783kJ (187Cal)
Protein (g)	65.4g	9.3g
Fat, total (g)	84.1g	12g
- saturated (g)	28.5g	4.1g
Carbohydrate (g)	67.3g	9.6g
- sugars (g)	18.4g	2.6g
Sodium (mg)	3753mg	534mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

If you have any questions or concerns, please visit [hellofresh.com.au/contact](https://hellofresh.com.au/contact)

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## Get prepped

- Finely chop **mild chorizo**.
- Cut **tomato** into bite-sized chunks.
- Slice **lemon** into wedges.



## Bring it all together

- Add **garlic paste** and **tomato paste** and cook until fragrant, **1 minute**.
- Add **pearl couscous**, **chicken-style stock powder** and the **water**. Bring to the boil, then reduce to a medium-low heat.
- Cover with a lid or foil, then simmer, stirring occasionally, until couscous is tender and water has absorbed, **10-12 minutes**.
- Stir in the **butter** and a good squeeze of **lemon juice**. Season to taste. Remove from heat.



## Cook the chorizo & veggies

- In a large frying pan, heat a drizzle of **olive oil** over a high heat.
- Cook **chorizo**, stirring, until browned, **3-4 minutes**.
- Add **soffritto mix** and **tomato** and cook until tender, **2-3 minutes**.

### CUSTOM RECIPE

If you've doubled your chorizo, prepare pan as above. Cook chorizo, in batches, until golden, 8 minutes. Transfer to a bowl, then cook soffritto and tomato, as above. Return chorizo to pan.



## Serve up

- Roughly chop **chargrilled capsicum strips**.
- Divide chorizo and pearl couscous paella between bowls. Top with capsicum and torn **parsley**.
- Serve with **garlic aioli** and any remaining lemon wedges.

## Enjoy!