



Smoky Shrimp Paella

with Sweet Bell Peppers and Garlic Rice

PRONTO 35 Minutes



Shrimp



Green Olives



Basmati Rice



Sweet Bell Pepper



Garlic



Smoked Paprika-Garlic Blend



Shallot



Parsley



Crushed Tomatoes

HELLO PAELLA

A classic Valencian rice dish with a smoky flavour

Start Strong

Before starting, wash and dry all produce.

Bust Out

Strainer, Measuring Spoons, Garlic Press, Paper Towels, Medium Pot, Large Non-Stick Pan, Measuring Cups

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Green Olives	30 g	60 g
Basmati Rice	½ cup	1 cup
Sweet Bell Pepper	160 g	320 g
Garlic	6 g	12 g
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Shallot	50 g	100 g
Parsley	7 g	14 g
Crushed Tomatoes	1 box	2 box
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. PREP

Peel, then thinly slice **shallot**. Core, then cut **peppers** into ¼-inch pieces. Roughly chop **parsley**. Slice **olives**. Peel, then mince or grate **garlic**. Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.



4. COOK SHRIMP

Add another **1 tbsp butter** (dbl for 4 ppl) to the same pan, then **shrimp** and **remaining garlic**. Cook, stirring occasionally, until cooked through, 4-5 min.**



2. COOK RICE

Heat a medium pot over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **rice**, **half the garlic** and **¼ tsp spice blend**. Toast, stirring often, until fragrant, 1 min. Add **1 ¼ cups water** (dbl for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium-low. Cook, still covered, until **rice** is tender and **liquid** has been absorbed, 12-14 min.



5. FINISH SAUCE

Add **crushed tomatoes** to the **shrimp**. Cook, stirring often, until **sauce** is slightly thickened, 1-2 min. Add **veggies** and stir together until warmed through, 2-3 min.



3. COOK VEGGIES

While **rice** cooks, sprinkle **shrimp** with the **remaining spice blend**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **shallots** and **peppers**. Cook, stirring occasionally, until **peppers** are tender crisp, 5-6 min. Transfer **veggies** to a plate and set aside.



6. FINISH AND SERVE

Fluff **rice** with a fork, then stir in **half the parsley** and season with **salt**. Divide **rice** between plates. Top with **shrimp** and **veggies**. Sprinkle over **green olives** and **remaining parsley**.

Dinner Solved!