



## Arroz con Calamares

with Chorizo



30-40min



2 Portions

After one mouthful of this wonderful paella-inspired dish, you'll find yourself in the heart of Madrid. The classic combination of squid and chorizo adds a lovely depth of flavour to this famous rice dish, while the lemon and fresh herbs help cut through the richness.

## What we send

- 2 garlic cloves, parsley
- paella rice
- lemon
- squid tubes 4
- green peas
- smoked paprika
- chicken stock powder
- red onion
- spicy chorizo sausage

## What you'll require

- olive oil
- salt and pepper

## Utensils

- grater
- Kettle
- large frypan
- paella pan

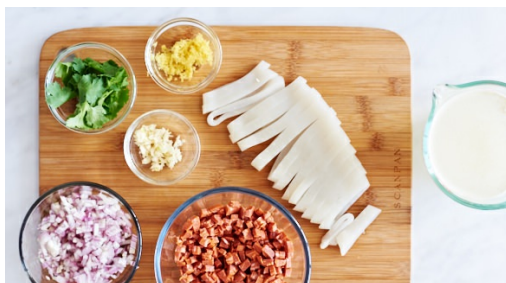
- Our veggies come straight from the farm, so please wash them before cooking.

## Allergens

Fish (4). May contain traces of other allergens.

## Nutrition per serving

Energy 720.0kcal, Fat 25.4g, Proteins 35.9g, Carbs 82.4g



### 1. Prepare ingredients

Bring a kettle to the boil. Cut **squid tubes** into rings. Dice the **chorizo**. Finely chop the **onion**. Chop the **garlic**. Zest the **lemon**. Dissolve the **chicken bouillon powder** in 625ml (2½ cups) boiling water to make chicken stock.



### 4. Add rice

Add the **rice** and stir until the grains are coated then stir in the **hot stock**. Reduce the heat to low and simmer for 20-25 mins, without stirring, until the rice is tender and the liquid is absorbed. Stir in the **peas**.



### 2. Soften onion

Heat 1 tbs **oil** in a paella pan or large frypan over medium heat. Cook the **onion** for 4-5 mins until slightly softened. Add half the **garlic** and cook for 1 min or until softened.



### 3. Add chorizo

Add the **chorizo** and **paprika** and stir for 1-2 mins until lightly golden.



### 5. Cook squid

When the **rice** is almost finished cooking, heat 1 tbs **oil** in a large frypan over high heat. Combine the **lemon zest**, remaining **garlic**, 1 tbs **oil** and **squid** in a bowl. Season with **salt and pepper** and toss to coat. Cook the squid for 1-2 mins until just cooked and lightly golden, taking care not to overcook.



### 6. Get ready to serve

Pick the **parsley** leaves (discard stems). Cut the **lemon** into wedges. Scatter the **squid** and parsley over the **paella** and serve with the **lemon wedges**.