



One-Skillet Chorizo Paella

with Orzo and Lemon Aioli



ca. 20min



2 Servings

Paella is traditionally made with rice, chorizo, and chicken and cooked outside over an open flame. We've simplified the classic dish by using orzo pasta and fresh chorizo, and cooking it on the stove-top. A bit of spinach stirred in at the end lends a bright, mineraly flavor, and the aioli served on top adds creamy richness. Cook relax, and enjoy!

What we send

- fresh chorizo
- can chickpeas
- shallot
- garlic
- lemon
- baby spinach

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 997.0kcal, Fat 60.2g, Proteins 31.9g, Carbs 84.3g



1. Prep ingredients

Trim ends from **shallot**, then halve, peel and finely chop. Peel and finely chop **1 large clove garlic**. Zest and juice **half the lemon**; cut the **other half** into wedges. Cut **chorizo** into ½-inch pieces. Drain and rinse **chickpeas**.



4. Sauté aromatics & orzo

Add **remaining chopped shallot** and **garlic** to skillet and cook until softened, about 2 minutes. Add **orzo** and cook, stirring, until lightly toasted, about 3 minutes. Stir in **chickpeas**.



2. Make aioli

In a small bowl, whisk **mayonnaise** with **½ teaspoon lemon zest**, **1 tablespoon chopped shallot**, **½ tablespoon lemon juice**, **1 tablespoon oil**, and **half the chopped garlic**. Season to taste with **salt** and **pepper**.



5. Add liquid

Add **2 cups water** and **1 teaspoon salt** and bring to a boil. Cook over medium-high, stirring frequently, until liquid is nearly absorbed, 6–8 minutes. Stir in **1 cup water** and cook, stirring, until **orzo** is al dente and liquid is nearly absorbed, about 5 minutes more. (If necessary, stir in a bit more water and cook until orzo is al dente.) Remove from heat.



3. Brown chorizo

Heat **1 tablespoon oil** in a medium skillet, preferably nonstick, over medium-high. Add **chorizo** and cook, stirring occasionally, until browned, about 4 minutes. Using a slotted spoon, transfer chorizo to a bowl, leaving fat in the pan.



6. Finish and serve

Fold in **spinach** until wilted. Add **chorizo** and **any accumulated juices** and stir to combine. Season to taste with **salt** and **pepper**; stir to combine. Spoon into bowls and serve with **a dollop of aioli** and **lemon wedges** for squeezing over. Enjoy!