



One-Skillet Chorizo Paella

with Orzo and Lemon Aioli



ca. 20min



4 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

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

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- large nonstick 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 891.0kcal, Fat 57.1g, Proteins 26.6g, Carbs 68.7g



1. Prep ingredients

Trim ends from **shallot**, then halve, peel and finely chop. Peel and finely chop **2 large cloves 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 **1 teaspoon lemon zest**, **2 tablespoons chopped shallot**, **1 tablespoon lemon juice**, **2 tablespoons oil**, and **half the chopped garlic**. Season to taste with **salt** and **pepper**.



5. Add liquid

Add **4 cups water** and **2 tablespoons salt** and bring to a boil. Cook over medium-high, stirring frequently, until liquid is nearly absorbed, 6–8 minutes. Stir in **2 cups 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 until orzo is al dente.) Remove from heat.



3. Brown chorizo

Heat **1½ tablespoons oil** in a large 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!