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Spanish Meatballs

with Quick Capsicum Paella



20-30min



2 Portions

Smoked paprika adds Spanish flair to meatballs served with a quick and easy paella studded with capsicum and olives. Cook's tip: once they're browned, finish cooking the meatballs in the silky tomato rice, so they soak up even more tempting Iberian flavour.

What we send

- green capsicum
- parsley, garlic
- chicken-style stock cube
- short grain rice
- onion, brown medium
- grass-fed beef mince
- cherry tomatoes
- smoked paprika
- kalamatta olives
- green peas

What you'll require

- olive oil
- water

Utensils

- deep frypan

Our vegies come fresh from the farm, so please wash them before use.

Allergens

May contain traces of allergenic ingredients.

Nutrition per serving

Energy 720kcal, Fat 23.7g, Carbs 81.5g, Proteins 39.8g



1. Prepare ingredients

Finely chop the **onion**. Peel and crush the **garlic**. Coarsely chop the **parsley** leaves, discarding the stems. Cut **half the cherry tomatoes** in half (reserve remainder for another use). Finely chop the **capsicum**, discarding the seeds and membrane. Coarsely chop the **olives**.



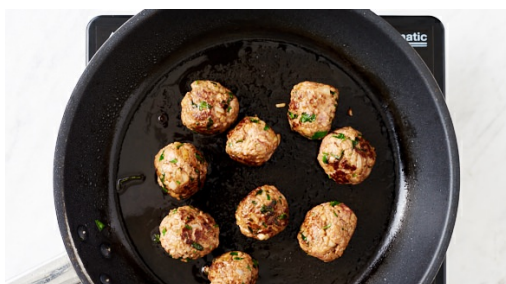
2. Make meatballs

Put the **mince**, **1 tsp paprika** and half each of the **onion**, **garlic** and **parsley** in a bowl. Using wet hands, combine well, then roll mixture into walnut-sized balls.



3. Prepare stock

Crumble **1 stock cube** (reserve remainder for another use) into a heatproof jug, add **375ml (1½ cups) boiling water** and stir to combine.



4. Brown meatballs

Heat **1 tbs olive oil** in a large deep frypan over medium-high heat. Add the **meatballs** and cook, turning, for 2-3 mins until browned all over. Remove from the pan and set aside. Meanwhile, drain and rinse the **peas**.



5. Start paella

Heat **1 tbs olive oil** in the same pan over medium heat. Cook the **capsicum**, **1 tsp paprika** and **remaining onion and garlic**, stirring, for 3 mins or until the onion is soft. Add the **rice** and cook, stirring, for 1 min until well coated, then stir in the **stock**. Reduce heat to low, cover with a lid and cook for 5 mins.



6. Get ready to serve

Add the **tomatoes**, **olives** and **browned meatballs** to the rice mixture. Cover and cook for a further 8 mins or until the stock is absorbed and the rice is tender. Stir in the **peas** and cook for 1 min or until warmed through. Divide the **paella** and **meatballs** among bowls and scatter with the **remaining parsley** to serve.