

DINNERLY



Chorizo Paella with Capsicum and Peas



20-30 minutes



4 Servings

This cheat's paella with chorizo, capsicum and peas is ready in less time than classic versions, so you can have dinner on the table faster.

WHAT WE SEND

- 4 chorizo sausages ^{6,17}
- 20g Mexican spice blend
- 20g parsley
- 300g arborio rice
- 2 capsicum
- 300g green peas

WHAT YOU NEED

- boiling water
- olive oil
- sea salt and pepper

TOOLS

- large frypan with lid

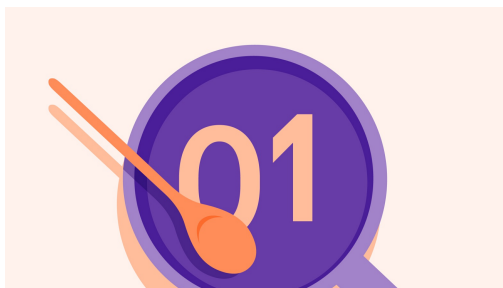
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Soy (6), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 735kcal, Fat 34.4g, Carbs 70.1g, Proteins 32.7g



1. Prep ingredients

Thinly slice **3 garlic cloves**. Thinly slice the **capsicum**, discarding the seeds and membrane. Thinly slice the **chorizo**.



2. Cook chorizo

Heat **2 tbs olive oil** in a large frypan over medium-high heat. Cook the **chorizo**, turning occasionally, for 3-4 mins until golden and crisp around the edges. Add the **garlic** and **capsicum** and cook, stirring regularly, for 2-3 mins until softened.



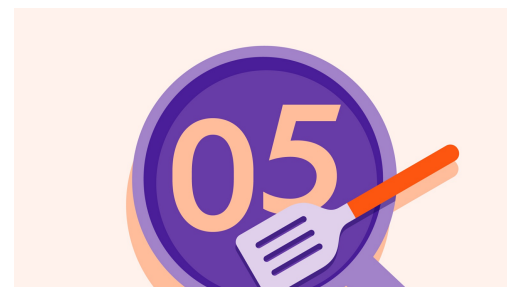
3. Add rice

Add **2 tbs of the Mexican seasoning** and cook, stirring, for 1 min or until fragrant. Add the **rice** and stir to coat. Add **1.25L (5 cups) boiling water**, cover with a lid and bring to the boil. Reduce the heat to low and cook for 15 mins or until most of the liquid is absorbed. Remove from the heat and stand for 5 mins or until the rice is tender.



4. Chop parsley

Meanwhile, coarsely chop the **parsley**, including the stems.






5. Serve up

Gently stir the **peas** into the paella and season with **salt and pepper**. Cover and stand for 1 min or until warmed through. Divide the **paella** among plates and scatter over the **parsley** to serve.



6. Make it yours

Give your paella a hit of lemon by serving wedges on the side.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
View the recipe online by visiting your account at dinnerly.com.au    **#dinnerly**

 **Packed in Australia**
from at least **50%**
Australian ingredients