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## Spanish Meatballs

with Quick Capsicum Paella



20-30min



4 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

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

## What you'll require

- olive oil
- water

## Utensils

- deep frypan

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

## Cooking tip

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## Allergens

May contain traces of allergenic ingredients.

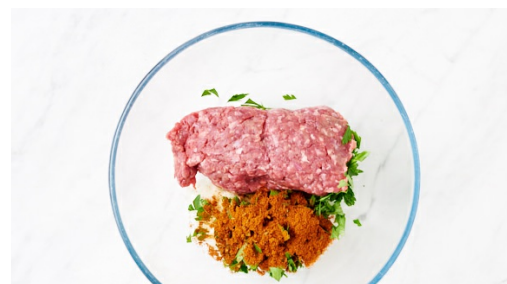
## Nutrition per serving

Energy 675.0kcal, Fat 19.8g, Proteins 39.3g, Carbs 79.5g



### 1. Prepare ingredients

Finely chop the **onion**. Peel and crush the **garlic**. Coarsely chop the **parsley** leaves, discarding the stems. Halve the **cherry tomatoes**. Finely chop the **capsicums**, discarding the seeds and membrane. Coarsely chop the **olives**.



### 2. Make meatballs

Put the **mince**, **2 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 the **stock cubes** into a heatproof jug, add **625ml (2½ cups) boiling water** and stir to combine.



### 4. Brown meatballs

Heat **1½ 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 **1½ tbs olive oil** in the same pan over medium heat. Cook the **capsicum**, **2 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.