



Tomato Paella

with Marinated Chickpea Salad

 20-30min  2 Servings

For this vegan take on Spanish paella, short grain rice is simmered in a skillet with tomato paste, onion, garlic, and smoked paprika then topped with juicy plum tomatoes and baked. The secret to a good paella is the crispy rice that forms on the bottom the the pan, known as socarrat, it adds a toasted crunchy layer to complement the soft flavorful rice.

What we send

- tomato paste
- yellow onion
- celery
- arborio rice
- plum tomatoes
- garlic
- smoked paprika
- canned chickpeas
- fresh parsley

What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

Tools

- fine-mesh sieve
- ovenproof 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.

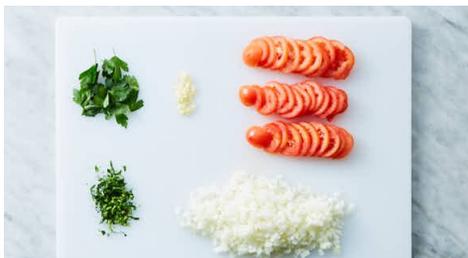
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 910.0kcal, Fat 38.0g, Proteins 24.0g, Carbs 124.0g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Peel and finely chop **1 teaspoon garlic**. Peel and finely chop **1½ cups onion**. Core **tomatoes**, then thinly slice crosswise. Pick **2 tablespoons whole parsley leaves** from **stems**, and reserve for serving; finely chop remaining leaves and stems together.



4. Make paella

Add **1¾ cups water**, **half of the chopped parsley**, and **¾ teaspoon salt** to skillet. Arrange **marinated tomatoes and their juices** on top. Bring to a boil, without stirring, 3-4 minutes. Cover and bake in upper third of oven until liquid is nearly absorbed and rice is tender, about 15 minutes. Remove from oven. Let stand 5 minutes with lid on.



2. Marinate tomatoes

In a medium bowl, combine **tomatoes**, **2 teaspoons oil**, **¼ teaspoon of the garlic**, **¼ teaspoon salt**, and **a few grinds pepper**. Let marinate until step 5.



5. Marinate chickpeas

While **paella** bakes, drain and rinse **chickpeas**. Trim ends from **celery**, then thinly slice. In same bowl, combine **remaining garlic**, **2 teaspoons vinegar**, and **1½ tablespoons oil**. Season to taste with **salt** and **pepper**. Add chickpeas, celery, and **remaining chopped parsley** and stir to combine.



3. Sauté aromatics

Heat **1½ tablespoons oil** in a medium ovenproof skillet. Add **onions** and cook until softened, 3-4 minutes. Add **2 tablespoons of the tomato paste** and **1 teaspoon of the smoked paprika** and cook until brick red, about 30 seconds. Add **rice** and **1 tablespoon oil** and cook until fragrant, stirring, about 30 seconds.



6. Finish & serve

Return skillet to stovetop over medium heat and cook, uncovered, until bottom of skillet begins to smell toasty, carefully rotating skillet for even browning, 3-4 minutes (remember the handle is hot!) Remove from heat. Sprinkle with **salt**, garnish with **reserved parsley leaves**, and serve with **chickpea salad** alongside. Enjoy!