





Tomato Paella

with Marinated Chickpea Salad

 30-40min  4 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
- smoked paprika
- plum tomatoes
- garlic
- canned chickpeas
- fresh parsley
- celery
- yellow onion
- arborio rice

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 850.0kcal, Fat 34.0g, Proteins 24.0g, Carbs 120.0g



1. Prep ingredients

Preheat oven to 450°F with a rack the in upper third. Peel and finely chop **2 teaspoons garlic**. Peel and finely chop **2 cups onion**. Core **tomatoes**, then thinly slice crosswise. Pick **¼ cup whole parsley leaves** from **stems**, and reserve for serving; finely chop remaining leaves and stems together.



4. Make paella

Add **3½ cups water**, **half of the chopped parsley**, and **1½ teaspoons salt** to skillet. Arrange **marinated tomatoes and their juices** on top. Bring to a boil, without stirring, 5–6 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 large bowl, combine **tomatoes**, **1 tablespoon oil**, **½ teaspoon of the garlic**, **½ 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**, **4 teaspoons vinegar**, and **3 tablespoons oil**. Season to taste with **salt** and **pepper**. Add chickpeas, celery, and **remaining chopped parsley** and stir to combine.



3. Sauté aromatics

Heat **2 tablespoons oil** in a large ovenproof skillet. Add **onions** and cook until softened, 3–4 minutes. Add **¼ cup of the tomato paste** and **2 teaspoons of the smoked paprika** and cook until brick red, about 30 seconds. Add **rice** and **2 tablespoons 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 (remember the handle is hot!), 5–6 minutes. Remove from heat. Sprinkle with **salt**, garnish with **reserved parsley leaves**, and serve with **chickpea salad** alongside. Enjoy!