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SPANISH CHORIZO & RICE

with Roasted Bell Pepper & Garlic Aioli

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated

PREP IN **5 MIN** READY IN **35 MIN**



Dried Chorizo*
(1 | 2)
Contains: Milk



Arborio Rice
(1 | 2)



Yellow Onion
(1 | 1)



Mayonnaise
(1 | 2)
Contains: Eggs, Soy



Chicken Stock Concentrate
(1 | 2)



Sour Cream*
(1 | 2)
Contains: Milk



Scallions*
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



Bell Pepper*
(1 | 2)



Smoked Paprika
(1 | 2)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(2 tsp | 4 tsp)

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**CHEF'S
TIP**

Looking to add some crunch to tonight's dreamy dish? We like how you think. Try making *socarrat* (the toasty, crispy bits at the bottom of a pan). Once the rice is tender in step 3, let it cook undisturbed over medium-high heat a few minutes more. When you hear pops and crackles, that's the sign your crunchy crust is ready!

1.



Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.** Halve, peel, and finely dice **onion**. Halve **chorizo** lengthwise; cut crosswise into 1/4-inch-thick half-moons. Trim and thinly slice **scallions**, separating whites from greens. Peel and finely chop **garlic**. Halve, core, and thinly slice **bell pepper** into strips.

2.



Heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion** and **chorizo**. Cook, stirring occasionally, until onion is slightly softened and chorizo is lightly browned, 2–3 minutes.

3.



Add **rice**, **scallion whites**, **paprika**, and **3/4 of the garlic** to pan. Stir to combine and cook until fragrant, 30–60 seconds. Stir in **3 cups water** (6 cups for 4 servings), **stock concentrate**, and a **big pinch of salt**. Bring to a boil. Cook, stirring occasionally, until liquid has evaporated and rice is tender, 15–20 minutes. (Add a splash more water if liquid evaporates before rice is fully cooked.)

4.



Meanwhile, toss **bell pepper** on a baking sheet with a **drizzle of oil**, **salt**, and **pepper**. Roast on top rack until tender and lightly browned, 10–15 minutes.

5.



While bell pepper roasts, in a small bowl, combine **mayonnaise**, **sour cream**, and **remaining garlic** to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.

6.



Season **rice** with **salt** and **pepper** to taste. Drizzle with **garlic aioli** and top with **roasted bell pepper** and **scallion greens**. Divide between plates and serve.