



Paella-style Prawn and Chorizo Orzo

with fresh lime

20 – 25 mins • Eat me first

3



Prawns



Dried Orzo



Chorizo



Bell Pepper



Garlic



Tomato Paste



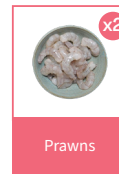
Lime



Paprika



Ground Cumin



Prawns

Pantry Items: Salt, Sugar, Oil, Pepper, Water, Butter



Rate your recipe!

Before you start

Our fruit, veg and herbs need a wash before you use them! We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Grater, pan with lid

Ingredients

	2P	4P
Prawns	150 g	300 g
Dried Orzo	170 g	335 g
Chorizo	90 g	180 g
Bell Pepper	1 unit	2 units
Garlic	2 units	4 units
Tomato Paste	1 tin	2 tins
Lime	1 unit	2 units
Paprika	2 sachets	4 sachets
Ground Cumin	2 sachets	4 sachets
Prawns	300 g	600 g

Nutrition

	Recipe 1	
for uncooked ingredient	Per 100g	Per 100g
Energy (kJ/kcal)	657.3 kJ/ 157.1 kcal	590 kJ/ 141 kcal
Fat (g)	3.8 g	3.3 g
Sat. Fat (g)	1.4 g	1.2 g
Carbohydrate (g)	21.8 g	18.1 g
Sugars (g)	4 g	3.3 g
Protein (g)	9.2 g	10 g
Salt (g)	1.2 g	1.2 g

See site or app for detailed nutritional info.

Allergens

For allergen information please refer to the website or individual ingredient labels.

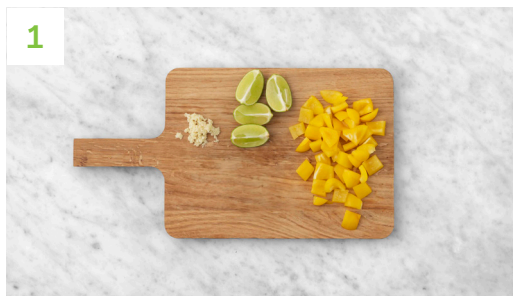
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You can recycle me!



Get Prepped

- Peel and grate the **garlic** (or use a garlic press).
- Quarter the **lime**.
- Halve the **pepper** and discard the core and seeds. Chop into 2cm chunks.



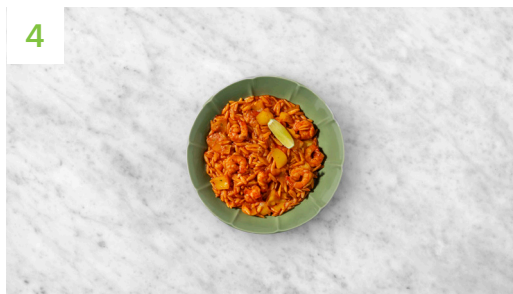
Time to Fry

- Place a large pan over medium-high heat.
- Once hot, fry the **chorizo** and **pepper** until the **pepper** starts to soften, 3-4 mins.
- Drizzle in some **oil** (if required) then add the **cumin**, **paprika** and **garlic**. Fry until fragrant, 1 min.
- Add the **tomato paste** and **orzo** and cook, stirring, 1-2 mins.



Simmer the Orzo

- Add 400ml **water** (per 2P), ½ tsp **sugar** (per 2P), ½ tsp **salt** (per 2P) and a knob of **butter**.
- Bring to the boil, cover and simmer until the **orzo** is al dente, 15-20 mins. Stir every 3-4 mins to prevent sticking.
- Add **prawns** for final 5 mins of cooking time.
- Once cooked, season to taste with **salt**, **pepper** and **lime** juice. **IMPORTANT:** Wash hands and equipment after handling raw prawns. Prawns are cooked when pink on the outside and opaque in the middle.



Finish and Serve

- Stir a knob of **butter** through the **orzo**.
- Divide your creamy **orzo** between bowls.
- Top with remaining **lime** wedges for squeezing over.

Enjoy!