

# Summer Vegetable Paella

with Piquillo Pepper Aioli

**PREP TIME:** 15 minutes

**COOK TIME:** 35-45 minutes

**SERVINGS:** 4

Paellas are popular spiced rice dishes that originated in the Spanish state of Valencia. Tonight's vegetarian take features a bounty of colorful produce, including sweet peppers, tender squash, and crisp green beans. For authentic Spanish flavor, we're using a blend of traditional spices, including two kinds of paprika and saffron—the key to paella's complex flavor and color. A creamy aioli brightened up with tangy piquillo peppers is perfect for drizzling over the dish.



## MATCH YOUR BLUE APRON WINE



Crisp & Minerally

Serve a bottle with this symbol for a great pairing.



## Ingredients



2 cups  
CARNAROLI RICE



4 oz  
SWEET PEPPERS



3 cloves  
GARLIC



1  
LEMON



1  
RED BELL PEPPER



1  
SUMMER SQUASH



1  
YELLOW ONION



1/2 lb  
GREEN BEANS



1 bunch  
PARSLEY

## KNICK KNACKS:



2 Tbsp  
TOMATO PASTE



2 Tbsp  
ROASTED  
ALMONDS



1/3 cup  
MAYONNAISE



4  
ROASTED  
PIQUILLO PEPPERS



2 tsp  
IBERIAN-STYLE  
SPICE BLEND\*

\* Black Pepper, Spanish Paprika, Smoked Paprika, Rosemary, Dried Oregano, Dried Thyme, & Saffron



Download our iOS app or log in to [blueapron.com](https://blueapron.com) for how-to videos and supplier stories.





## 1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Cut off and discard the stem ends of the green beans; cut into 2-inch pieces.
- ☐ Peel and small dice the onion.
- ☐ Medium dice the squash.
- ☐ Cut off and discard the stems of the sweet peppers. Halve lengthwise, then remove and discard the ribs and seeds. Halve lengthwise again.
- ☐ Cut out and discard the stem, ribs, and seeds of the bell pepper; medium dice.
- ☐ Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ Quarter and deseed the lemon.
- ☐ Finely chop the piquillo peppers.
- ☐ Roughly chop the parsley leaves and stems.
- ☐ Roughly chop the almonds.



## 2 Cook the green beans:

- ☐ In a large, high-sided pan (or pot), heat 2 teaspoons of olive oil on medium-high until hot. Add the **green beans**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until lightly browned and slightly softened. Transfer to a plate. Set aside in a warm place. Wipe out the pan.

## 3 Start the vegetables:

- ☐ In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **onion, squash, sweet peppers, bell pepper**, and **¾ of the garlic paste**; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until slightly softened.



## 4 Finish the vegetables:

- ☐ Add the **tomato paste** and **spice blend** to the pan. Season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until fragrant. Add **the juice of 2 lemon wedges**. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined.

## 5 Cook the rice & finish the paella:

- ☐ Add the **rice** to the pan; cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined. Add **4 cups of water**; bring to a boil. Once boiling, reduce the heat to medium. Cook, uncovered, 18 to 20 minutes, or until the water has been absorbed and the rice is al dente (still slightly firm to the bite). Turn off the heat. Stir in the **cooked green beans** and **the juice of the remaining lemon wedges**. Drizzle with olive oil and season with salt and pepper to taste.



## 6 Make the aioli & serve your dish:

- ☐ While the rice cooks, in a bowl, combine the **mayonnaise, piquillo peppers**, a drizzle of olive oil, and **as much of the remaining garlic paste as you'd like**; season with salt and pepper to taste.
- ☐ Divide the **finished paella** among 4 dishes. Garnish with the **parsley** and **almonds**. Serve with the aioli on the side. Enjoy!