

# Summer Vegetable Paella

with Saffron & Pickled Pepper Aioli

TIME: 45-55 minutes

SERVINGS: 2

We're celebrating the flavors of Spain with tonight's seasonal paella (a hearty rice dish that originated in the Spanish province of Valencia). Our paella features sweet peppers, squash, and green beans—stirred in just before serving to preserve their crisp texture. The rice gets its incredible depth of flavor from a distinctive blend of traditional spices, including aromatic saffron and two kinds of paprika, while a creamy aioli makes for a rich accompaniment.



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## Ingredients



1 cup  
CARNAROLI RICE



6 oz  
SWEET PEPPERS



4 oz  
GREEN BEANS



2 cloves  
GARLIC



1  
LEMON



1  
SUMMER SQUASH



1  
YELLOW ONION



1 bunch  
PARSLEY

## KNICK KNACKS:



2 Tbsp  
MAYONNAISE



2 Tbsp  
TOMATO PASTE



2 Tbsp  
IBERIAN-STYLE  
SPICE BLEND\*



2 Tbsp  
ROASTED  
ALMONDS



1 oz  
GOLDEN SWEET  
PIQUANTE  
PEPPERS

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



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## 1 Prepare the ingredients:

- ☐ Heat a small pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and small dice the onion.
- ☐ Medium dice the squash.
- ☐ Cut off and discard the pepper stems. Halve the peppers lengthwise, then remove and discard the ribs and seeds. Thinly slice the peppers crosswise.
- ☐ Cut off and discard the stem ends of the green beans; halve crosswise.
- ☐ 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.



## 2 Start the vegetables:

- ☐ In a medium, high-sided pan (or pot), heat 1 tablespoon of olive oil on medium-high until hot. Add the **onion**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until lightly browned and fragrant. Add the **squash** and **sweet peppers**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and slightly softened. Turn off the heat.

## 3 Blanch & shock the green beans:

- ☐ While the vegetables cook, fill a medium bowl with ice water; add a **pinch of salt**. Set aside.
- ☐ Add the **green beans** to the pot of boiling water. Cook, stirring occasionally, 2 to 3 minutes, or until bright green and slightly softened. Drain thoroughly and immediately transfer the blanched green beans to the bowl of ice water; let stand until completely cool. Drain thoroughly and pat dry with paper towels.



## 4 Finish the vegetables:

- ☐ Add the **tomato paste**, **spice blend**, and **half the garlic paste** to the pan of **cooked vegetables**. (If the pan seems dry, add 2 teaspoons of olive oil.) Cook on medium-high, stirring frequently, 1 to 2 minutes, or until dark red and fragrant.

## 5 Cook the rice & finish the paella:

- ☐ Add the **rice** to the pan; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined. Add **2 ¼ cups of water**; bring to a boil.
- ☐ Once boiling, reduce the heat to medium. Cook, without stirring, 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 **shocked green beans** and **the juice of 2 lemon wedges**. Drizzle with olive oil and season with salt and pepper to taste.



## 6 Make the aioli & plate your dish:

- ☐ While the rice cooks, finely chop the **piquante peppers**. Roughly chop the **parsley** leaves and stems. Roughly chop the **almonds**.
- ☐ In a bowl, combine the **mayonnaise**, piquante peppers, **the juice of the remaining lemon wedges**, 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** between 2 dishes. Garnish with the parsley and almonds. Serve with the aioli on the side. Enjoy!