



# Pil Pil Inspired Prawns

with Basmati Rice and Roasted Peppers

6

**Quick** 25-30 Minutes • **Mild Spice** • 1 of your 5 a day



Onion



Bell Pepper



Garlic Clove



Basmati Rice



King Prawns



Chilli Flakes



Red Wine Vinegar



Tomato Puree



Vegetable Stock Paste



Baby Spinach



King Prawns

#### Pantry Items

Oil, Salt, Pepper, Olive Oil, Sugar

#### + Double King Prawns

If you chose to double prawns, then just follow the instructions on the back of this card.

Happy cooking!



A world-famous tapas dish, 'pil pil' is a word used in Spanish and Basque cuisines that describes a sauce made with garlic and chilli-infused olive oil. Some say 'pil pil' is the sound of popping garlic as it cooks in the hot oil.

## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

## Cooking tools

Garlic press, saucepan, lid, baking tray and frying pan.

## Ingredients

Ingredients	2P	3P	4P
Onion	1	1	2
Bell Pepper***	1	1½	2
Garlic Clove**	3	4	6
Basmati Rice	150g	225g	300g
King Prawns** 5)	150g	225g	300g
Chilli Flakes	1 pinch	1 pinch	2 pinches
Red Wine Vinegar 14)	12ml	18ml	24ml
Tomato Puree	30g	45g	60g
Vegetable Stock Paste	10g	15g	20g
Baby Spinach**	40g	100g	100g
King Prawns** 5)	150g	225g	300g

Pantry	2P	3P	4P
Water for the Rice*	300ml	450ml	600ml
Olive Oil for the Sauce*	1 tbsp	1½ tbsp	2 tbsp
Water for the Sauce*	100ml	150ml	200ml
Sugar for the Sauce*	¼ tsp	½ tsp	½ tsp

\*Not Included \*\*Store in the Fridge \*\*\*Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

## Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	543g	100g	618g	100g
Energy (kJ/kcal)	1752 /419	322 /77	1918 /458	310 /74
Fat (g)	5.9	1.1	6.3	1.0
Sat. Fat (g)	0.9	0.2	1.1	0.2
Carbohydrate (g)	72.7	13.4	72.7	11.8
Sugars (g)	11.1	2.0	11.1	1.8
Protein (g)	18.6	3.4	27.6	4.5
Salt (g)	2.19	0.40	3.20	0.52

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

5) Crustaceans 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

SOURCE OF PROTEIN - Protein contributes to the maintenance of muscle mass.

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## Get Prepped

Preheat your oven to 220°C/200°C fan/gas mark 7.

Halve, peel and thinly slice the **onion**. Halve the **bell pepper** and discard the core and seeds. Slice into thin strips.

Peel and grate the **garlic** (or use a garlic press).



## Start your Sauce

While everything cooks, heat the **olive oil for the sauce** (see pantry for amount) in a large frying pan on medium heat.

Once hot, add the **onion** and season with **salt** and **pepper**. Fry until soft and sweet, 8-10 mins.

Stir in the **chilli flakes** (add less if you'd prefer things milder) and **garlic**. Cook for 2-3 mins.

Add the **red wine vinegar** and allow it to bubble away until evaporated, 1 min.



## Cook the Rice

Pour the **water for the rice** (see pantry for amount) into a medium saucepan with a tight-fitting lid.

Stir in the **rice** and **¼ tsp salt** and bring to the boil. Once boiling, turn the heat down to medium and cover with the lid.

Leave to cook for 10 mins, then remove the pan from the heat (still covered) and leave to the side for another 10 mins or until ready to serve (the **rice** will continue to cook in its own steam).



## Add the Prawns

Stir the **tomato puree** into the pan and cook for 1 min, then pour in the **water for the sauce** (see pantry for amount) and bring to the boil.

Stir in the **prawns**, **sugar for the sauce** (see pantry for amount) and **veg stock paste**.

Cook until the **sauce** has thickened and the **prawns** are cooked, 5-6 mins. **IMPORTANT:** *The prawns are cooked when pink on the outside and opaque in the middle.*

Add the **spinach** to the pan a handful at a time until wilted and piping hot, 1-2 mins.

## + Double King Prawns

If you've chosen to double up on **king prawns**, cook the recipe in the same way.

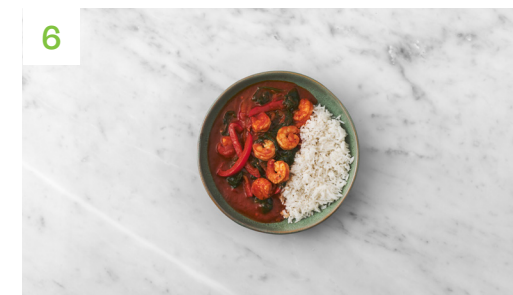


## Roast the Pepper

Meanwhile, pop the **sliced peppers** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat.

When the oven is hot, roast on the top shelf until soft and slightly charred, 14-16 mins.

Next, drain the **prawns**. **IMPORTANT:** *Wash your hands and equipment after handling raw prawns.*



## Finish and Serve

Taste your **sauce** and season with **salt** and **pepper** if needed. Stir through the **roasted peppers**, adding another splash of **water** if it's a little too thick.

Fluff up the **rice** with a fork and share between your bowls.

Top with the **pil pil prawns**, spooning over all of the **sauce** from the pan.

Enjoy!