

## Karen's Vegetarian Paella Recipe

3 Tbl. olive oil	1 ½ tsp smoked paprika
4 Cups vegetable broth	¾ Cup frozen peas, thawed
1 tsp saffron threads	½ Cup green olives
1 medium onion, diced	1 tsp salt
1 red bell pepper, cut into strips	½ - 1 tsp Red pepper flakes, optional
3 cloves garlic, minced or grated	Chopped parsley (garnish)
½ cup diced canned tomatoes	Lemon wedges for serving
1 ½ Cups short grain rice (Bomba or Arborio)	

1. Steep saffron in 3 tablespoons. warm broth. Allow to steep for 10 minutes.
2. Heat 2 tablespoons olive oil in a paella pan or Dutch oven over medium heat. Add onion, peppers and cook until tender (5 mins). Add garlic, tomatoes, smoked paprika, red pepper flakes and cook another 3 minutes, stirring frequently.
3. Add rice and remaining 1 tablespoon oil to the pan. Stir to coat well. Cook for 1 minute to lightly toast the rice. Stir to prevent sticking.
4. Slowly pour in broth, including saffron broth. Add salt and pepper. **Do not stir after this point.** Raise the heat to medium high and bring the broth to a heavy simmer for 1-2 minutes.
5. Turn the heat down to medium-low to bring to a mild simmer. Do not allow to boil. Simmer uncovered for 15-20 minutes until the rice is al dente. If using a paella pan, rotate the pan on the burner 1-2 times during the cooking for even heat distribution. If the liquid disappears too quickly, add a little more warm broth.
6. Once the broth is cooked off, listen for the snap/crackle/pop as the crust forms on the bottom of the pan. This takes 1-2 minutes. Pay close attention so that it doesn't burn. Remove the pan from the heat immediately if it smells like it's burning.
7. Add peas and olives to the top of the rice. Do not mix in. Cover the pan with it's cover or with foil and allow the paella to rest for 8-10 minutes.
8. Top with fresh chopped parsley and lemon wedges to serve.