

# SPANISH VEGETABLE PAELLA



## INGREDIENTS

1/2 tsp. saffron	2 cloves garlic, minced	1 tbsp. oregano
2 cups water	1 1/2 cup green beans	1 tbsp. cilantro
2 tbsp. olive oil	1 tomato	1/2 tsp. paprika
2 cups vegetable broth	1 cup peas	1/2 tsp. salt
1 yellow onion, diced	1 cup broccoli florets	1/2 tsp. white pepper
1 red bell pepper, sliced	1 tbsp. parsley	1 1/2 cup short grain rice
1 yellow bell pepper, sliced	1 tbsp. thyme	2-3 cup peas

## DIRECTIONS

- In a small bowl add the saffron threads to 3 tablespoons of warm water, let it sit for about 10 minutes to steep.
- In a medium-size saucepan, bring 2 cups of water to a boil and add in the rice. Lower the heat allowing the rice to cook slowly. Once rice is cooked set it to the side.
- Bring a pot of salted water to a boil and prepare an ice-water bath on the side. Blanch and shock broccoli, green beans and green peas, then set them to the side.
- Heat the olive oil in a sauté pan and gradually add the garlic, onion, red bell peppers, yellow bell peppers, tomatoes, paprika, bay leaves, broccoli, green beans, green peas and saffron. Make sure to cook the vegetables for 7 minutes, stirring frequently until they are al dente.
- Add the cooked rice to the mixture of vegetables and the vegetable broth, bring to a boil and reduce the heat to a simmer.
- Season your dish with fresh herbs, thyme, parsley, cilantro, oregano, salt and white pepper.

Enjoy!