



VEGETARIAN PAELLA

Serves 6

Ingredients:

¼ cup	Olive Oil
2 cloves	Garlic
1/2 lb.	Butternut Squash
½ lb.	Fresh Mushrooms
1 large	Yellow Onion
½ cup	Tomate Frito
2 cups	Spanish Paella Rice
3 tsp.	Spanish Smoked Sweet Paprika (Pimentón Dulce)
1 tsp.	Pebrella
½ gram	Spanish Saffron, freshly ground
4 cups	Stock, Broth or Water (plus a little extra if needed)
¼ cup	Tawny Port
6	Piquillo Peppers, cut in strips
¼ cup	Salt

Prep:

1. Crush garlic cloves
2. Slice onion thinly
3. Cut squash in 1 inch pieces
4. Slice mushrooms thickly
5. Dry fry and powder saffron
6. Slice piquillo peppers into wide strips
7. Bring stock to a simmer

Directions: Prep everything as noted above.

Cooking:

Part 1- Sofrito

1. Heat oil in 14 inch paella pan
2. Add onion and squash, cook until barely softened. Leave in pan.
3. Add mushrooms and cook briefly until softened
4. Add garlic, cook for 1 min.
5. Add tomate frito and cook until moisture evaporates and tomato starts to fry
6. Add paprika, pebrella and saffron, stir to incorporate

Part 2- Arroz

1. Add rice to pan and incorporate with sofrito
2. Add Tawny port
3. Add all the simmering stock
4. Mix well once, then no more stirring
5. Arrange piquillo strips and tomato slices on top of half cooked rice
6. Continue to cook at high simmer until broth is absorbed completely (approx 20 min.)
7. Turn heat up to high and lightly brown bottom of rice
8. Turn off heat and allow to rest for 5-10 minutes covered before serving.