

# VEGAN PAELLA

Paella is a Spanish rice dish originally from the Valencia region. The dish takes its name from the wide, shallow pan traditionally used to cook the dish over an open fire. Paella means "frying pan" in Valencian, Valencia's regional language and a paella pan is a wide, shallow and thin metal pan with sloped sides. It is designed to create a delicious, toasty crust at the bottom. We recommend you use a 12-14" stainless steel pan to cook the paella, as using non-stick pans will prevent the crust from forming. We have also substituted Arborio for the Bomba rice. Arborio is used to make risotto and will absorb more liquid than the Bomba, so take care not to stir after the broth is absorbed.



## INGREDIENTS

3 tablespoons olive oil, divided  
4 cups vegetable broth  
Saffron threads  
1 medium onion, diced  
1 red bell pepper, cut into strips  
5 cloves garlic, chopped, minced or crushed  
½ cups diced canned tomato  
1 ½ cups Bomba Rice (substitute Arborio)  
1 teaspoon smoked paprika

½ teaspoon sweet paprika  
1 teaspoon sea salt  
Fresh cracked pepper, to taste  
1 teaspoon dried thyme  
¾ cup frozen peas, thawed  
Optional: Chicken, shrimp or Spanish chorizo  
Garnish:  
Lemon wedges  
Parsley

## INSTRUCTIONS

Heat vegetable broth in a medium saucepan over medium-high heat. Break up the saffron and add it to the broth. When it begins to simmer, give it 1 minute, and then lower the heat just to keep it warm.

Heat 2 tablespoons of oil in a large pan over medium heat. Add the onions and peppers and sauté 3-5 minutes. Add the garlic and sauté for 1 minute.

Add the tomatoes, smoked paprika, sweet paprika and thyme. Sauté for 1-2 minutes.

Add the rice and remaining 1 tablespoon of oil to the pan. Stir to coat well. Cook for 1 minute to lightly toast the rice and incorporate flavors. Move around occasionally to prevent sticking.

Slowly pour in broth. Add salt and pepper. Do not stir after this point or it will release starches and cause creamier rice. Turn the heat to medium-high and bring the broth to a heavy simmer for 1-2 minutes.

Turn the heat down (between medium-low and medium heat) to a mild simmer. You want to see movement in the pan while the broth is cooking down (don't boil though). Simmer for 15-20 minutes until rice is al dente. Rotate the pan on the burner 1-2 times during cooking for even heat distribution.

If you are adding chicken, shrimp or chorizo, saute until cooked in a separate pan and add in the last 5 minutes.

Once the broth is nearly cooked off, you will need to pay close attention to the socarrat (golden rice crust) forming on the bottom of the pan. You will start to hear a snap, crackle, and pop, along with smelling a nutty aroma. This should take 1-2 minutes to form. Stick a fork or spoon straight to the bottom to test if it's forming. (If it smells like it's burning, remove from heat immediately)

Remove the pan from the heat. Add the peas to the top of the rice (don't mix in). Cover the pan with foil and let the paella rest for 5-8 minutes. Top with fresh-cut parsley, cracked pepper and side with lemon wedges to serve. Enjoy!

#### Notes

\* Sometimes you might not get the socarrat to form and that's ok. It all depends on the pan, fat content, heat source and experience. The more you cook paella, the better you'll get at reading the signs. I've had times where I left it too long and it burned. That is never fun, so it's better to have no socarrat than burnt socarrat. Your paella will still be delicious without it.