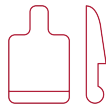




Vegetarian Paella



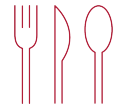
DIFFICULTY: EASY



PREPARATION TIME: 15
MINUTES



COOKING TIME: 40 MINUTES



SERVES: 4

Ingredients

100 g olives
200 g cherry tomatoes
2 garlic cloves
1 red onion
2 red bell peppers
1 zucchini
1 eggplant
250 g bomba rice
½ tsp saffron threads
100 ml white wine
900 ml vegetable stock
100 g frozen peas
1 lemon
salt
pepper
olive oil (for frying)
parsley (for garnish)

Method

Drain olives. Halve cherry tomatoes and mince garlic. Cut red onion, bell pepper, zucchini, and eggplant into walnut-sized pieces.

Add some olive oil to a frying pan and sauté onion, bell peppers, zucchini, and eggplant at 140°C for approx. 7 min. using the frying sensor. Add garlic and sauté for another 3 min. Add rice and saffron threads to pan, stir thoroughly to combine, and continue to sauté for approx. 4 min.

Deglaze with white wine. Add vegetable stock and season to taste with salt and pepper. Bring everything to a boil at 200°C using the frying sensor, then reduce to 120°C and let simmer for 15 – 20 min. until liquid is cooked down.

Gently fold in tomatoes, olives and peas without stirring up the crust on the bottom of the pan. Continue to sauté for approx. 5 – 6 min. Zest a lemon. Garnish with lemon zest and some parsley. Enjoy!

Notes
