Vegan Paella

Ingredients (serves 4)

- 1 pinch Saffron
- 1 medium yellow onion
- ½ Red pepper (cut into strips)
- ½ yellow pepper (cut into strips)
- ½ green Bell pepper (cut into strips)
- 1 Tbsp olive oil
- 5 cloves garlic cloves (chopped)
- 1 large tomato (diced)
- 1 tsp Smoked paprika powder
- 1 ¼ cups Short grain Rice
- 26 ozs Vegetable broth
- ½ tsp sweet paprika
- 1 tsp Sea salt
- 1 tsp Black pepper
- ¼ cup Olives (food group)
- 4 Artichoke (from a jar packed in oil, drained, sliced)
- 2 Tbsps plant based unsweetened Yogurt

Instructions

1. Place the saffron in a bowl with 2 tablespoons of hot water. Set aside for 5 minutes to steep.
2. Peel & dice the onion. Wash and cut the peppers.
3. Heat the olive oil in a large saute pan, add onions and half of the bell peppers, and cook until tender, about 5 minutes.
4. Add garlic, tomatoes, and smoked paprika. Stir well and add the rice, broth, and saffron mixture along with the sweet paprika, salt, and pepper. Gently stir everything to combine.
5. Bring to a boil, reduce heat to medium-low and cook uncovered, for 10 minutes. Do not stir the rice. If liquids seem to boil off too quickly, add a little extra warm water.
6. After 10 minutes of cooking add the remaining peppers and half of the olives. Turn off the heat and cover for 10-15 minutes with a kitchen towel so the rice can absorb any remaining liquid, as well as steam the peppers.
7. Serve with artichokes, remaining olives and yogurt