Vegetarian Paella

**Ingredients**

* 1 - 2 tbsp olive oil
* 1 onion, diced
* 4 garlic cloves, minced
* 1 cup frozen peas
* 1 cup fennel hearts, sliced thinly
* 1 cup green beans, cut into 1-inch pieces
* 1 red capsicum, cut into strips
* 1 1/2 cups paella rice (medium grain rice)
* 2 juicy ripe tomatoes, grated and skin removed (or 3/4 cup canned crushed tomato)
* 3 3/4 cups vegetable broth/stock (925ml)
* 1-2 saffron threads (or 1/4 tsp ground saffron)
* 1 tsp paprika (Spanish)

Garnish

* Fresh parsley, chopped
* 1 lemon, cut into wedges or slices

**Method**

1. Prepare Vegetables: Add a little oil to the pan. Add capsicum, green beans and fennel; cook for 2 minutes until softened. Add garlic and onion; cook for 2 more minutes

\*\*Cooking broth: add chicken style stock, fresh or crushed tomato, paprika and saffron. Stir to combine. Add Rice\*\*: Add paella rice and mix until the grains are well mixed.

1. \*\*Simmer 1\*\*: Bring to a simmer, then adjust heat to maintain a gentle simmer (not super rapidly, to avoid burning the rice). Simmer for 10 minutes—**no stirring**! The rice should start to poke through the surface but there should still be plenty of liquid.
2. \*\*Add peas \*\*: Scatter over the peas, pushing them slightly into the rice.
3. \*\*Simmer 2\*\*: Cook for another 8 minutes or until the rice is cooked and most of the liquid has been absorbed. (If the rice is still too firm after tasting, you can add a ¼ cup of hot water or broth as needed.) Turn heat up a little to give the rice it’s “socarrat” and depth of flavour. Cook for another 2 mins and you should see little airholes in the rice.
4. \*\*Rest\*\*: Remove from heat, cover with a lid, and let rest for 5 minutes. The rice should be tender but "juicy," not stodgy. If you don’t have a lid use foil and a cloth to trap the steam inside.
5. \*\*Garnish\*\*: Scatter with fresh parsley and serve with lemon wedges on the side. Enjoy!