

Vegetable paella

Add chopped carrots and grate pumpkin to the paella.

Ingredients

handful of greens, chard, silverbeet
2 brown onions chopped.
handful of spinach leaves choppe
2 tablespoons of olive oil

1 red capsicum chopped into sr

1 handful garlic chives chopped.

2 garlic cloves crushed.

1 small pinch of chilli flakes

1 teaspoon smoked paprika.

finely grated zest and ~~and~~ ^{juice} of 1 lemon.

2 cups of rice.

1 teaspoon of turmeric or 2 teaspoons grated.

500 ml of vegetable stock.

400g cherry tomatoes or 1 tin of crushed tomatoes.

handful of beans / snap peas.

handful of brocolini

flat parsley

4 bay leaves

20 olives pitted.

Method

1. Heat the oil in your pan, add your onion and cook on medium heat until transparent, add your garlic. Cook for a minute then add bay leaves and all spices. Add your peppers and fry until soft, add your rice and chives and cook for 2 minutes. Now add your lemon and juice. Add your stock and tomatoes and reduce the heat to low. Do not stir, and leave for 20 minutes until most of the liquid has been absorbed. - then with your chopped greens, spinach, with foil and allow to