

A SENSE OF SPAIN

RECIPE



Easy Vegetarian Paella

SERVINGS: 4-6

Ingredients

- 3 c. vegetable stock
- 1/8 t. saffron threads, crumbled
- 1/4 c. olive oil
- 2 T. pine nuts
- 1 small onion, finely chopped
- 1/3 c. finely chopped red bell pepper
- 1 c. coarsely chopped mushrooms
- 1 c. chopped spinach
- 1/2 lb. Zucchini cut into half-inch cubes
- 1/2 lb. yellow squash cut into half-inch cubes
- 3 T. finely chopped tomato
- 1/2 t. sweet paprika
- 1-1/2 c. short-grain rice
- 3 T. pesto sauce; Kosher salt

Directions

1. Preheat oven to 400 degrees.
2. Warm stock and saffron in a medium pan over the lowest heat on a back burner.
3. Heat olive oil in a 15-inch paella pan over medium heat. Add pine nuts and stir constantly until browned. Add onion and bell peppers and continue stirring for 5 minutes or until softened. Add mushrooms, spinach, zucchini, and squash. Continue stirring for another 2-3 minutes. Stir in tomato and paprika. Add rice and completely coat with vegetable mixture. Add warmed stock and bring to a boil. Season with salt to taste. Add pesto and cook until mixture simmers and thickens slightly.
4. Transfer to oven and bake 10 minutes or until liquid is absorbed and rice is almost al dente.
5. Remove from oven and cover with foil. Let sit for 5-10 minutes or until rice is cooked to taste. Serve immediately.

Adapted from [1000 Spanish Recipes](#) by Penelope Casas

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