

Best Vegetable Paella

Linda McCartney

Feeds 4-6

Ingredients

2 tbsp butter or margarine
2 tbsp vegetable oil
1 large mild onion, chopped
460g long-grain rice
880ml vegetable stock
1/8 tsp saffron strands, soaked
in a little stock
4 cloves garlic, chopped
230g frozen peas, thawed
2 canned pimientos, chopped or 1
large fresh red pepper, peeled and
chopped
170g button mushrooms, quartered
400g tin chopped tomatoes
230g tin artichokes, halved
170g snow peas, steamed and
sliced diagonally
110g sliced canned water chestnuts
Sea salt and freshly ground black
pepper to taste

Method

This great classic recipe from Spain is an eye-catching dish for special occasions. The traditional fish is replaced by mushrooms, artichoke hearts, snow peas, and water chestnuts. The subtle flavour of saffron permeates the dish and gives it its lovely golden colour. Tasty served with a watercress salad and fresh, warm bread.

Heat the butter/margarine and oil in a large pan . Add the chopped onion and cook over gentle heat until soft and translucent, about 10 minutes. Add the rice and cook over medium heat, stirring constantly, for a minute. Then begin to add the stock, a little at a time, and simmer until each addition is absorbed. After about 10 minutes, add saffron and the garlic. Continue cooking for 5 minutes or so or until the rice is tender – using extra vegetable stock if required. Then stir in the rest of the ingredients and stir until heated through. Check the seasoning.

