



VEGAN CHORIZO PAELLA

INGREDIENTS

14 oz. Plant-Based Chorizo
2 ½ cups vegetable stock
½ t saffron
2 T vegetable oil
1 small yellow onion, finely chopped
5 garlic cloves, crushed
1 small orange bell pepper, chopped
10 heirloom cherry tomatoes, sliced into halves
2 T tomato purée
2 t smoked paprika
1 cup BOMBA short-grain rice, uncooked
1 cup fresh peas
Handful of fresh parsley, chopped

TIME: 40 mins (Prep Time 15 mins / Cook Time 25 mins) **SERVES:** 6-8 **TYPE:** Vegan

INSTRUCTIONS

- 1 Bring vegetable stock to a simmer, remove from heat, add saffron and allow to infuse.
- 2 Meanwhile, heat 2 T of vegetable oil in a large frying pan on medium heat. Add chorizo and cook for 5 minutes, breaking into crumbles as you stir. Transfer the chorizo into bowl, set aside.
- 3 Pour a little more oil into the pan and add the finely chopped onion. Fry until it starts to brown, add crushed garlic and chopped bell pepper. Cook until browned. Add chopped cherry tomatoes, tomato purée and smoked paprika. Cook 3-4 minutes, stirring as needed.
- 4 Add the rice. Stir until the rice is translucent, then add the stock. Gently simmer for 8 minutes without stirring. Stir once, simmer for 10 minutes.
- 5 Add the fresh peas and crumbled chorizo, stir to mix. Add chopped parsley. Season with salt and pepper, if desired and enjoy!

QUICK TIP



Use wooden spoon to scrape the delicious charred rice from bottom of the pan