

# Summer Vegetable Paella

You don't need a paella pan or special rice to recreate the classic Spanish dish. Our 12-inch fry pan is an easy translation—as is California short grain white rice. Prepared on the stovetop or gas or charcoal grill, this recipe makes a main meal swimming with summer vegetables, including fresh corn, peppers, zucchini, snow peas and cherry tomatoes. Feel free to substitute your own favorites, but be sure to have all the ingredients prepped before you begin.

Prep Time 10 minutes

Cook Time 30 minutes

Total Time 40 minutes

Servings 4

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## Ingredients

For the paella:

- 3 tablespoons extra-virgin olive oil
- 1 small red onion, diced
- 1 bell pepper (any color), diced
- 3 garlic cloves, minced
- 2 tablespoons tomato paste
- 1 teaspoon sweet or smoked paprika
- fine sea salt
- black pepper
- 1 ½ cups short grain white rice
- ½ cup cooked chickpeas, optional
- ¼ cup white wine or vermouth
- 3 cups vegetable or chicken stock, heated
- 1 pinch saffron

For the toppings:

- 1 medium zucchini, diced
- 1 ear corn, shucked and kernels cut from the cob
- 1 cup snow peas or green beans, trimmed
- 1 cup cherry tomatoes, cut in half
- ½ cup pitted olives, for serving
- Sliced lemon
- ¼ cup chopped Italian parsley, for serving

## Instructions

1. Preheat the pan over medium heat. Add the oil, and when it slicks across the pan, add the onion and peppers. Season generously with salt and pepper and saute until the onion is translucent and the peppers have softened, about 6 minutes. Add the garlic, tomato paste and paprika and cook for 1 minute until fragrant, then stir in the rice and chickpeas, if using. (This step can be prepared in advance.)
2. Prepare a medium-hot gas or charcoal grill (or continue cooking on the stovetop). Place the pan over the flame and add the wine. Stir while the liquid comes to a simmer and cook until the pan is nearly dry. Add the stock and saffron,  $\frac{1}{2}$  teaspoon salt and  $\frac{1}{4}$  teaspoon black pepper.
3. Smooth the rice into an even layer. Distribute the zucchini, corn and snow peas over the rice and cover with a lid or aluminum foil. Close the grill lid and cook undisturbed for about 20 minutes. When the liquid is absorbed, taste test the rice. If it is not yet tender, add another  $\frac{1}{2}$  cup of stock, recover the pan and cook for 5-10 minutes more.
4. Remove the pan from the grill and allow to rest, covered, for about 10 minutes. Arrange additional toppings, including the tomatoes, olives, lemon slices and parsley over the top. Then, serve family style straight from the pan.