

Roasted Red Pepper Vegan Paella

Ingredients

- ¼ cup olive oil
- 6 oz. vegan soy chorizo (such as that sold at Trader Joes)
- 3 cloves garlic, minced
- 3 medium sized shallots, diced
- 1 tsp. smoked paprika
- 1/3 cup diced canned tomatoes
- 1 cup short or medium grained rice
- 2 cups vegetable broth (or slightly more, if needed)
- 1 cup shelled edamame
- 1 tsp. loosely packed saffron threads
- 1 cup chopped marinated roasted red peppers
- ½ cup marinated artichoke hearts
- Salt and pepper, to taste
- Fresh parsley, to garnish
- Lemon wedges, to garnish

Steps

1. Heat the oil in a large skillet. Add the soy chorizo, shallots, and garlic and sauté until fragrant. Next add the smoked paprika, canned tomatoes, and rice, stirring until all the rice is coated in oil and spices.
2. Pour in the vegetable broth and edamame, and crush the saffron gently into the broth. Stir the mixture, and bring to a boil before reducing to a simmer. Do not stir again from this point onward. Cover loosely with aluminum foil, and allow to simmer on a low heat.
3. After about 20 minutes (cooking times may vary depending on the rice you choose), your rice should be most of the way cooked, and the liquid nearly gone. Add the red peppers and artichoke hearts on the top of the rice, return the aluminum foil covering, and cook for another 5-8 minutes.
4. When the rice is completely cooked on top, uncover and turn the heat up to high to create the burnt, crispy edge. Let sit on high for 1-2 minutes, before removing the rice from the burner. Allow to sit for 5 minutes before topping with chopped parsley and lemon wedges, and serve.

