



VEGAN PAELLA WITH ITALIAN MARINATED PIECES

INGREDIENTS

1 pack Garden Gourmet Sensational Filet Pieces Mediterranean Seasoning

1 small or half white onion

2 garlic cloves

1 small red and 1 small yellow pepper

1 bay leaf

250 g short grain paella rice (Calasparra rice)

1 sachet of mixed paella spices (or see tip)

a dash of sherry (optional)

250 ml vegetable stock (1/2 cube)

1 can diced tomatoes (400 ml)

50 g frozen peas

4 tbsp olive oil for frying

salt

few sprigs of flat parsley and lemon



2 SERVINGS



40 MIN



CHALLENGING

Inspired by Spanish Cuisine, this traditional paella recipe with vegan Garden Gourmet Sensational Filet Pieces Mediterranean Seasoning will make you feel warm and homey.

PREPARATION

1. Sautéed the veggies

Peel and chop the onion and garlic and cut the peppers into pieces. In few minutes, fry everything in the oil until translucent in a 15 inch paella skillet pan or low saucepan.

2. Make the paella base

Add the rice, bay leaf and paella seasoning and fry for a few minutes more. Deglaze with a dash of sherry, bring to the boil and add the stock, if necessary some salt, diced tomatoes and peas.

3. Simmer, simmer, simmer

Bring to the boil, reduce heat and simmer, uncovered and without stirring, for about 20 minutes until the rice has absorbed the liquid.

4. Place the filet pieces on paella and serve!

Bake the Sensational filet pieces according to the instructions on the package and spoon them onto the paella. Garnish with lemon wedges and coarsely chopped flat-leaf parsley.

5. Make the DIY seasoning

TIP: Instead of ready-made paella seasoning, you can also use your Home-made seasoning. For this recipe take ½ tsp smoked paprika (sweet), ½ tsp turmeric powder, ¼ tsp cayenne pepper, and 1 sachet saffron threads.

CULINARY TIP

Make your own paella seasoning

Instead of ready-made paella seasoning, you can also use your Home-made seasoning. For this recipe take ½ tsp smoked paprika (sweet), ½ tsp turmeric powder, ¼ tsp cayenne pepper, and 1 sachet saffron threads.

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