



## *Vegan Paella*

### *Ingredients*

*6 cups vegetable stock  
2 cups white wine such as Chardonnay  
16 oz Spanish Rice may be called Yellow Rice or Saffron Rice  
olive oil  
salt  
black pepper  
1 red bell pepper seeded and chopped  
1 yellow onion peeled and chopped  
8 oz shiitake mushrooms washed and chopped  
14 oz artichoke hearts canned, quartered  
1/4 cup piquillo peppers chopped  
2 cloves garlic peeled and minced  
2 tbsp capers  
1 pinch saffron threads  
1/2 tsp cayenne pepper  
1 tsp smoked paprika  
1 lime cut into wedges  
US Customary - Metric*

### *Directions*

*Preheat oven to 375 degrees.  
In a large stock pot, combine 4 cups of vegetable stock and 2 cups of white wine.  
Bring to a boil, and add rice. Cover and simmer for 15 minutes.  
In a paella pan (or deep oven-safe frying pan), heat a drizzle of olive oil over medium heat.  
Add bell peppers and onions, and cook for 5 minutes.  
Add shiitake mushrooms, and cook for 3 more minutes.  
Add artichoke hearts, piquillo peppers, garlic, capers, saffron, paprika, and cayenne pepper. Stir and cook for 2 more minutes.  
Add rice into paella pan. Season with salt and pepper to taste, and stir to combine.*



*Bake in the oven for 30 minutes. Check on the paella every 10 minutes, adding a bit of the remaining vegetable stock each time so that the paella stays juicy. Remove from oven. Serve with lime wedges.*