



FUSTINI'S[®]

Vegetable Paella

Ingredients

- 1 tablespoon [Fustini's Robust SELECT olive oil](#)
- 4-6 cloves garlic, minced
- 2 cups long-grain rice
- 6 cups vegetable stock
- 1 cup red onion, diced
- pinch saffron threads, soaked in vegetable stock
- 1 tablespoon [Fustini's Herbs of Naples balsamic](#)
- 1 teaspoon paprika
- 1/2 teaspoon marjoram
- 2 roasted red peppers, diced
- 1/2 lb asparagus, peeled and sliced
- 6 scallions, sliced
- 1 zucchini, thinly sliced
- 4 oz spinach, stemmed and chopped
- 1 tablespoon flat parsley, chopped
- 1 cup peas, snow peas or sugar snap peas
- [Fustini's Cilantro & Onion olive oil](#)
- salt
- black pepper
- [Fustini's Onion Balsamic Jam](#)

Directions

Step 1.

Heat oil in paella pan or brazier over moderate heat and add garlic. Cook garlic, stirring frequently until soft, 3 minutes. Add rice and cook, stirring constantly, until rice is browned. Add half the stock, cover and bring to simmer. Add onion, saffron, balsamic vinegar, paprika, marjoram and roasted red pepper.

Step 2.

Add the rest of the stock and simmer, covered, until rice is cooked. Uncover, add asparagus, scallions, zucchini parsley and peas and stir to coat. Cook for several minutes or until vegetables are hot.

To serve, spoon onto service plates and garnish with Fustini's Cilantro & Onion olive oil, salt and freshly ground black pepper. Serve with Onion Balsamic jam and bruschetta.