



Vegetable Paella

Yield: 6

Cost Per Serving: \$0.97

Cook Time: 40 Minutes

Ingredients:

- 1 Tbsp olive oil
- 1 medium white onion, chopped
- 1 red or green bell pepper, chopped
- 1 cup medium-grain rice
- 1/8 teaspoon turmeric
- 2 cups broth, chicken, or vegetable
- 2 medium tomatoes, chopped
- 1 can (15oz) white beans (cannellini, navy or great northern), drained and rinsed
- 1/8 tsp paprika
- 1/8 tsp dried thyme
- 1 cup frozen peas
- 2 Tbsp chopped fresh parsley

Directions:

1. In a large skillet or paella pan, heat the olive oil over medium-high heat. Add the onion and bell pepper and cook for 2 to 3 minutes, stirring often until the vegetables have softened.
2. Stir in the rice and turmeric and cook 1 minute more.
3. Add the broth, tomatoes, white beans, paprika, and thyme. Bring to a boil, stir once, cover, and reduce heat to low. Cook for 25 to 30 minutes, until all the liquid has been absorbed.
4. Add the peas and parsley. Remove from heat and let sit, covered, for 5 to 10 minutes before serving.

Recipe adapted from: <https://cookingwithkids.org/recipe/vegetable-paella/>

*Based on Walmart prices 12/23