



IMAGE: DAVID WHALLEY, @david.whalley64

VEGGIE PAELLA

As the weather warms, so does the camaraderie among witches. Whip up this delightful vegetarian twist on a classic paella to honour the vibrant energy of summer, and share it alongside your coven. Let the enchanting flavours of the season weave its magic as you gather under the sun's golden rays and indulge in the tantalising aromas of this earth friendly dish.

Makes: 4-6 servings

Preheat the oven to 425°F / 220°C. In a deep 12-inch cast-iron pan or other ovenproof skillet, heat 4 tablespoons of olive oil over medium heat. Add the onions, red bell pepper and mushrooms and season with a tiny pinch of salt. Toss and stir occasionally until golden and tender, 8 to 10 minutes.

In the same skillet, add garlic, smoked paprika, cumin, and saffron and cook. Stir until fragrant, about 30 seconds. Add tomatoes and white wine and cook over medium heat for about 8-10 minutes. Season to taste. Add rice and stir to combine. Stir in peas, piquillo peppers, and spinach. Next, pour in the broth and another pinch of salt. Bring to a boil then carefully transfer to the oven. Bake, uncovered until all the liquid is absorbed and the rice is tender— about 20 to 25 minutes, depending on your oven.

Transfer skillet to stovetop over a medium heat. Cook until the bottom of the rice is nice and crisp, about 2 to 3 minutes. Let it rest for 5 minutes. Top with parsley and serve with lemon wedges.

NOTE: I like to use traditional bomba rice in this recipe, but if you can't find it, you can use arborio. It's important to respect the rice to water ratio here, so: If you're using Spanish short-grain rice, it's a 1:3 ratio of rice:water, and if you're using arborio, use a 1:2 ratio.

- 4 tbsp extra-virgin olive oil
- 1 red bell pepper, diced
- 200g / 7 oz sliced mushrooms
- Pinch salt
- Pinch Pepper
- 1 yellow onion, finely chopped
- 5 cloves garlic, finely chopped
- 2 tsp smoked paprika
- 1 tsp cumin
- Pinch saffron threads
- 1 jar/can (14-ounce/ 400g) can fire-roasted chopped tomatoes
- ¼ cup white wine
- 1 ½ cups short-grain paella rice (such as Bomba rice, or arborio, * see NOTE)
- 1 cup fresh or frozen peas
- 1 cup piquillo peppers, sliced (or roasted red peppers)
- 5 oz/125g baby spinach
- 3 ½ cup vegetable broth
- Chopped fresh parsley, for serving
- Lemon wedges, for serving