



Vegetable Paella

INGREDIENTS:

- 1½ cups spanish rice (brand: Vigo saffron yellow rice)
- 1 bell pepper cut into dice
- 4 cloves garlic
- 1 large onion diced
- 7-8 green beans
- 1-2 cups chicken stock
- olive oil
- salt and pepper to taste

DIRECTIONS:

1. Start out by heating olive oil in sauté pan—enough oil to coat the bottom of the pan. When oil starts to smoke, add onions and bell peppers.
2. When onions become translucent, add garlic and sauté.
3. Add rice and toast until lightly brown.
4. Cover rice with enough chicken stock by about 1 inch. Place green beans on top and cook in a 375 degree oven for about 40 mins. or until rice is done.
5. Season with salt and pepper and enjoy!