Paella Verde

adapted from *Paella Paella*, by María Solís Ballinger and Natalía Solís Ballinger (Myson Corp, 2003)

6½ cups mix of vegetable broth and water (the blend is a matter of taste)

1½ Tbl chopped fresh parsley (or 1 Tbl dried)

1 Tbl chopped fresh basil (or 1½ tea dried)

1 tea or pinch of saffron

¼ tea ground cumin

6 Tbl olive oil

4 Tbl pine nuts

1 large yellow/Spanish onion, chopped fine

8 cloves garlic, minced

2 Anaheim peppers, seeded and chopped

8 oz jar (or ¾ cup) pimento-stuffed green olives

4 cups fresh spinach leaves, de-stemmed and chopped

2 cups paella rice (note that some varieties of paella rice will require more broth/water)

½ cup grated Manchego or Parmesan cheese (optional)

1 lemon cut into wedges

Tools needed:

18-inch paella pan

Long-handled spoon

Cooking surface: e.g., paella grill, round Weber-style grill, stove top with extra-wide burner, campfire with grill

1. Combine broth/water, parsley, basil, saffron, and cumin in medium pot and heat over low heat. Set aside. (This heating step is not absolutely necessary; if you are cooking away from a stove, the broth with seasonings may be added to the rice after the rice is sautéed.)

2. Heat oil in 18-inch paella pan (or shallow, flat, thin-metaled skillet). Add onion and sauté on medium for 5 minutes or until soft. Add garlic, pine nuts, and peppers, and sauté for a few more minutes until pepper begins to soften. Add olives and spinach, and sauté for a few more minutes until spinach has wilted.

3. Mix in rice, stir, sauté for a couple of minutes until all grains are hot and coated in oil. Add warm broth/water (or room temperature broth/water if you are not near a stove) and stir gently so that the rice is distributed evenly across the pan. Simmer uncovered on medium for approximately 18-22 minutes, lowering the heat a bit once it’s brought to boil and rice begins to absorb liquid. Do not stir once the rice begins to set (i.e., after the first couple of minutes of adding the liquid). When it appears close to being done, taste test a few grains of rice, and sprinkle a few tablespoons of hot water over the rice if the liquid has absorbed but the rice is still not cooked.

4. Remove from heat, and cover with foil or a slightly damp dish towel for five minutes. Remove the foil/towel, mix in the cheese (optional), and serve. Salt to taste. Serve with lemon wedges.