

ROASTED VEGETABLE PAELLA

Ingredients

1 red bell pepper, sliced
1 green bell pepper, sliced
1 yellow bell pepper, sliced
3 carrots, sliced
1 fennel bulb, chopped
1 baby eggplant, unpeeled, sliced crosswise 1/4 inch thick
1 large red onion, chopped
Good olive oil
Kosher salt and freshly ground black pepper
2 yellow onions, diced
2 tablespoons minced garlic (6 cloves)
1 teaspoon saffron threads
1 15-oz can diced fire roasted tomatoes
1 1/2 cups Spanish paella rice
1 teaspoon spicy paprika
5 to 6 cups simmering chicken or vegetable stock, low sodium
Manchebo cheese, grated for serving
1/2 cup thinly sliced scallions, white and green parts

Instructions

Preheat the oven to 425 degrees. Position two racks evenly spaced in the oven.

Put the bell peppers, carrots, fennel, eggplants, and red onion in a large bowl, add 1/2 cup olive oil, 1 tablespoon salt, and 1 teaspoon black pepper, and toss. Divide the vegetables between two sheet pans and spread in one layer. Roast for 45 minutes, tossing occasionally. Set aside once cooked.

Meanwhile, heat olive oil (enough to coat the bottom of the pan) over medium heat in a large, heavy pan, such as a dutch oven.

Add the yellow onions and saute for 6 to 8 minutes, until tender. Add the garlic and saffron and cook for one minute, then stir in tomatoes and their juices and the paprika.

Add the rice and stir to coat the rice with oil.

Add 1 cup of the hot stock and cook uncovered over medium heat for 6 to 8 minutes, stirring occasionally, until the liquid is mostly absorbed, as you would cook risotto. Continue to cook the rice over medium heat for about 20 minutes, stirring in 1 cup of hot stock at a time whenever the liquid is absorbed, until the rice is al dente.

Add the vegetables to the paella, add one more cup of stock, and stir carefully. If the paella is dry, add more hot stock.

Taste for seasonings and serve hot with shredded manchego and scallions