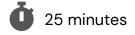




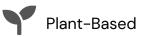
# Spanish Mushroom Paella

Shredded mushrooms, sweet corn and olives make this paella a great weeknight dinner. Combined with nutty brown rice and finished with a crispy pepita, parsley and lemon garnish.





2 servings



# Spice it up!

Add some saffron and garlic to the pan with the aromatics to make a more traditional paella. A drizzle of plant-based garlic aioli would also be a lovely addition when serving.

#### FROM YOUR BOX

BROWN RICE	150g
PEPITA SEEDS	1 packet (20g)
SHALLOT	1
ТОМАТО	1
OYSTER MUSHROOMS	1 punnet
CORN COB	1
GREEN OLIVES	1 jar
PARSLEY	1 packet
LEMON	1

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, ground turmeric, stock cube (of choice)

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

Serve the olives on the side for anyone who doesn't like them.



#### 1. COOK THE RICE

Add rice to a saucepan and cover with water. Bring to a boil and simmer for 15-20 minutes until tender. Drain and rinse (see step 5).



# 2. TOAST THE SEEDS

Add pepita seeds to a dry frypan over medium-high heat. Toast for 3-5 minutes until golden. Set aside and keep pan on heat.



# 3. SAUTÉ THE AROMATICS

Add oil to pan. Slice shallot and chop tomato. Add to pan along with 2 tsp smoked paprika, 1 tsp turmeric and 1/2 crumbled stock cube. Add 1/2 cup water and cook for 5 minutes until softened.



# 4. ADD THE VEGETABLES

Trim and finely chop mushrooms. Remove corn from cob. Add to pan and cook for a further 5 minutes.



# **5. TOSS THE RICE**

Drain and rinse olives. Toss into pan along with rice until well coated (see notes). Season to taste with salt and pepper.



# 6. FINISH AND SERVE

Chop parsley, toss with 1/2 lemon zest, juice from 1/2 lemon (wedge remaining), and pepita seeds. Use seed mix to garnish paella and serve at the table with lemon wedges.

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