



Product Spotlight: Saffron

Did you know saffron was used by ancient Egyptians as a natural dye for colouring their clothes. The vibrant yellow colour of saffron made it a popular choice for adding a touch of brightness to their fabrics.



Saffron & Kidney Bean Paella

A Spanish-style paella simmered with kidney beans, capsicum and tomato in a smoky paprika and saffron broth, finished with green olives, parsley, vegan mayonnaise and a squeeze of lemon.



40 minutes



Plant-Based



2 servings

Bulk it up!

Stir through a handful of baby spinach or frozen peas in the last few minutes of step 3 for extra veg and colour.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	18g	39g	105g

FROM YOUR BOX

BROWN ONION	1
RED CAPSICUM	1
TOMATO	1
GARLIC CLOVE	1
KIDNEY BEANS	400g
SAFFRON	1 packet
ARBORIO RICE	150g
LEMON	1
PARSLEY	1 packet
SICILIAN OLIVES	1 jar
VEGAN MAYO	1 sachet

FROM YOUR PANTRY

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

KEY UTENSILS

large frypan, kettle

NOTES

Don't lift the lid too often while the paella simmers, trapping the steam helps the rice cook evenly and develop that classic paella texture.



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1. PREPARE THE VEGETABLES

Boil the kettle.

Slice **onion** and **capsicum**, wedge **tomato**, crush **garlic**, and drain and rinse **kidney beans**.



2. SAUTÉ THE AROMATICS

Heat a large frypan over medium-high heat with **oil**. Add **onion** and **garlic**. Cook for 5 minutes until softened. Add **tomato**, **capsicum**, **saffron**, **2 tsp smoked paprika** and **1 tsp turmeric**, cook for 2 minutes until fragrant.



3. SIMMER THE PAELLA

Reduce heat to medium. Add **kidney beans**, **rice**, **crumbled stock cube** and **2 cups hot water**. Stir to combine. Cook, semi-covered, for 20–25 minutes until **rice** absorbs liquid and is tender (see notes).



4. PREPARE THE TOPPINGS

Zest **lemon** and wedge remaining **lemon**, finely chop **parsley** leaves and tender stems, drain and roughly chop **olives**. Add **mayo** to a bowl along with **2 tsp water**. Mix to loosen **mayo**.



5. FINISH AND SERVE

Add **lemon zest** to **paella** and season to taste with **salt and pepper**.

Drizzle **mayo** over **paella**, top with **olives** and garnish with **parsley**. Serve **paella** tableside with **lemon wedges**.

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