



Vegetable Paella

Ingredient	10 Portions	50 Portions	100 Portions
Easy cook rice	500g	2.5kg	5kg
Turmeric	1 tsp	1 tbsp	2 tbsp
Onions	200g	1kg	2kg
Paprika	To taste	To taste	To taste
Peas	100g	500g	1kg
Cherry tomatoes	4	20	40
Peppers	200g	1kg	2kg
Olive oil	For frying	For frying	For frying
Lemon juice	1 wedge	1 lemon	2 lemons
Spring onion	0.5 bunch	2 bunches	4 bunches
Fresh parsley	To taste	To taste	To taste
Salt and pepper	To taste	To taste	To taste
Garlic	2 cloves	1 bulb	2 bulbs

Method

1. Wash the rice under cold running water and add to a large pan of boiling water seasoned with salt and the turmeric powder
2. Cook until rice is tender but be cautious not to overcook, drain and keep warm
3. In a separate pan fry the onions, garlic and peppers
4. Add the hot rice and mix well
5. Season with salt and pepper adding paprika to taste
6. Add the sliced spring onions and halved cherry tomatoes
7. Finish with the lemon juice and some chopped parsley

Allergens None