

Easiest vegan paella

Paella is a Spanish rice dish typically made with shellfish, meat, or sausage. This vegan interpretation of the dish uses soyrizo, a flavorful soy sausage that can be found cheaply and easily at most grocery stores. This is a great one-pot meal that can be put together in 30 minutes or less and tastes great.

Ingredients

- 1 cup brown jasmine rice
- 2 cups vegetable broth
- 1 tbsp. olive oil
- 1 onion, chopped
- 3 cloves garlic, minced
- 2 cups bell peppers, cut into strips
- 12 oz. soyrizo
- 1 tsp. paprika
- Juice of one lemon
- Chopped fresh cilantro
- Salt and pepper to taste



Directions

1. Bring the rice and vegetable broth to a boil. Reduce to a simmer and cook until the rice is tender and has absorbed all of the liquid, about 20 minutes (this may vary depending on the type of rice you're using).
2. Meanwhile, heat up the oil in a sauté pan. Add the onion and cook until softened, about 5 minutes. Add the garlic and bell peppers and cook for another 5 minutes or so, until softened. Crumble the soyrizo into the pan along with the paprika and cook until heated through. (Soyrizo usually comes in thin plastic casing so make sure to remove that before cooking!)
3. Stir the cooked rice into the soyrizo mixture and add lemon juice, cilantro, salt and pepper. Mix until well combined. Top with more fresh cilantro and enjoy!