



Paella with Saffron Cream & Red Pepper Puree

Ingredients:

!Saffron Cream Sauce

½ tsp saffron

1 cup white wine

1 package (14 oz) silken tofu, drained

6 oz vegan sour cream

2 tsp salt

2 tsp nutritional yeast

!Paella Rice

2 cup wild rice

4 cup brown rice

4 red bell peppers, roasted, peeled, and medium diced

2 cup peas

4 cup artichoke heart, drained, pressed and rough chopped

2 bunch Italian parsley, chopped

½ cup olive oil

2 TBL salt

!Red Pepper Puree

10 red bell pepper , medium chopped

5 cups water

1/8 cup agave

1 tsp salt

Directions:

!For Saffron Cream

Put saffron and wine in sauce pan, reduce by half

Place reduced saffron/wine in blender with remaining ingredients under "saffron cream"

Blend until smooth

!Cook Rice

cook wild and brown rice separately in plenty of water until al dente, strain, chill

place in bowl and mix with remaining ingredients under "Paella Rice"

!Red Pepper Puree

place red bell pepper and water in sauce pot - cook on LOW for 1 hour cool

puree in blender then strain

add agave and salt

!Plate

Place a mound of rice in center of plate.

Swirl on one side with Saffron Cream Sauce.

Swirl on second side with Red Pepper Puree

Serve hot