

SEABRA'S

MARKET

SPRING VEGETABLE PAELLA

SERVES: 6

PREP TIME: 00 hr 10 min

COOK TIME: 00 hr 40 min

INGREDIENTS

2 large fresh fennel bulbs (about 1 1/2 pounds total), trimmed, each cut into 8 wedges; 2 tablespoons chopped fronds reserved

12 ounces baby carrots (from about 4 bunches), trimmed, peeled

8 ounces turnips, peeled, cut into 3/4-inch pieces (about 1 1/2 cups)

8 ounces 1 1/2-inch red-skinned new potatoes, halved

1/4 cup plus 3 tablespoons olive oil

1/4 cup plus 1 tablespoon chopped fresh parsley

4 cup garlic cloves, chopped

1 tablespoon paprika

1 teaspoon saffron threads, crushed

1 teaspoon salt

1 onion, chopped

4 plum tomatoes, chopped, seeds and juices reserved

2 1/4 cups arborio rice or medium-grain rice

1 14-ounce can vegetable broth

2 cups water

3/4 cup dry white wine

1 pound asparagus, trimmed, cut into 1-inch pieces

1 cup drained canned garbanzo beans (chickpeas)



DIRECTIONS

Preheat oven to 450°F. Toss fennel bulbs, carrots, turnips, potatoes and 1/4 cup oil in large bowl. Sprinkle generously with salt and pepper. Transfer to large rimmed baking sheet. Roast until tender and brown around edges, about 1 hour.

Finely mince 1/4 cup parsley and garlic together. Transfer to small bowl. Stir in paprika, saffron and 1 teaspoon salt.

Heat 3 tablespoons oil in large skillet over medium-high heat. Add onion and sauté until soft, about 8 minutes. Add tomatoes; sauté 2 minutes. Add rice and parsley mixture; stir 2 minutes. Stir in broth, water and wine; bring to boil. Reduce heat to low, cover and simmer 15 minutes. Stir in asparagus, garbanzo beans and roasted vegetables. Increase heat to medium-low; cover and simmer until liquid is absorbed, stirring often, about 20 minutes. Season paella with salt and pepper. Transfer to large platter.

FOR A PINCH OF *Seabra's* FLAVOR...

Sprinkle with fennel fronds and remaining parsley before serving.