

2. Sauté (C) in large iron skillet until onions become aside.
1. Bring (A) to a boil, remove from heat, add (B), and set lemon wedges
- G: parsley
- F: 1/2C peas, fresh or frozen
- 1 6oz baked tofu, diced
- 1t black pepper
- E: 1 1/2C rice (uncooked)
- 1t salt
- 1/2t turmeric
- 1/4C sun-dried tomatoes
- D: 1C cherry tomatoes, halved
- 5c garlic, minced
- 1C chopped peppers and onion
- C: 2T olive oil
- B: 1t saffron
- A: 5C vegetable broth



## Vegetarian/Tofu Paella

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- translucent.
3. Add (D) and continue to saute until tomatoes begin to stick.
  4. Add some of the broth (A) to loosen stuck bits in pan, then add (E) and stir.
  5. In stages, add remainder of broth (A), allowing rice to absorb without stirring.
  6. In final 10 minutes, add (F) and cover to cook. Serve with (G).

Servings: 6

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