

# Vegetable Paella

## Ingredients

- 2 tbsp olive oil or butter
- 2 medium onions, chopped
- 2 medium green bell peppers, chopped
- 2 cups chopped tomatoes or 2 cups canned diced tomatoes
- 2 tsp dried oregano leaves
- 4 cloves garlic, minced
- 1 6.75 oz package Near East® Spanish Rice Pilaf Mix
- 1 ½ cups water
- 1 cup frozen peas
- 1 9 oz package frozen artichoke hearts, thawed and drained
- 1 cup frozen cut green beans, thawed and drained
- Olives (optional)

## How to make it

1. In large skillet, heat oil over medium heat. Add onions and bell peppers; cook 8 minutes, stirring frequently. Add tomatoes, oregano and garlic; cook 3 minutes, stirring occasionally.
2. Add rice pilaf mix, contents of Spice Sack and water; bring to a boil.
3. Cover; reduce heat to low. Simmer 15 minutes.
4. Stir in peas, artichokes and beans. Cover; continue to cook 5 minutes or until most of liquid is absorbed.
5. Garnish with olives, if desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	25 min	35 min	2

## Made with



**Near East® Spanish Rice Pilaf Mix**