

## **Ratatouille Paella (6 Servings)**

### **Ingredients:**

#### **• Vegetables for Ratatouille:**

- 1 large eggplant, diced
- 2 zucchinis, diced
- 1 red bell pepper, diced
- 1 yellow bell pepper, diced
- 1 large onion, finely chopped
- 3-4 cloves garlic, minced
- 2-3 tomatoes, chopped (or one can of diced tomatoes)
- 1 tsp bay leaves, powdered
- 1 tsp dried thyme

### **For the Paella:**

- 2 cups Bomba or Arborio rice
- 5-6 cups vegetables
- saffron
- Olive oil for sautéing
- Salt and pepper to taste
- 1/8 tsp of smoked paprika

### **For Garnish:**

- Fresh bay leaves
- Thyme twigs

## **Cooking Steps for Ratatouille Paella**

### **1. Prepare the Ratatouille Garnishes:**

- Slice a portion of the eggplant, zucchini, and bell peppers into attractive rounds or strips for garnish. Lightly sauté these garnish pieces in olive oil until just tender, then set them aside.

### **2. Cook the Ratatouille Base:**

- In the paella pan, heat some olive oil and add the finely chopped onion and minced garlic. Sauté until softened.
- Add the diced eggplant, zucchini, bell peppers, and tomatoes. Stir in the thyme and a bit of salt and pepper. Cook the vegetables until tender and flavorful, forming a ratatouille mixture.

### **3. Cook the Paella:**

- Once the ratatouille base is ready, add the rice directly into the pan and stir to coat it in the vegetable mixture.
- Pour in the vegetable stock and a pinch of smoked paprika. Let the paella simmer on low until the rice absorbs the liquid and becomes tender.

### **4. Finish and Garnish:**

- Once the paella is cooked, arrange the pre-sautéed ratatouille garnish pieces on top for a beautiful finish.