

# PAELLA DE VERDURAS CON PESTO DE NUECCES

(VEGETABLE PAELLA WITH WALNUT PESTO)

Serves 6

## For the Walnut Pesto

1 cup (2 oz/55g) fresh basil leaves, chopped fine  
3 tablespoons chopped walnuts  
3 tablespoons grated Manchego or Parmesan cheese  
4 cloves garlic, chopped fine  
4 tablespoons olive oil  
2 tablespoons walnut oil

## For the Paella

2 1/2 cups (20 fl. oz/600 ml) chicken broth  
3/4 cup (6 fl. oz/175 ml) Sweet Cheeks 2008  
Chardonnay  
1/2 teaspoon saffron  
4 tablespoons olive oil  
1 small onion, chopped fine  
1 medium red bell pepper, chopped fine  
1 1/2 cups (4oz/115 g) oyster mushrooms, destemmed  
and chopped  
1 1/2 cups (4oz/115 g) shiitake mushrooms, destemmed  
and chopped  
2 medium zucchini, chopped  
2 medium tomatoes, chopped fine  
8 artichoke hearts, quartered  
2 tablespoons chopped parsley  
1/2 teaspoon sweet paprika  
1 1/2 cups (12 oz/340 g) rice  
Chopped walnuts, to garnish

## Directions:

First, make the walnut pesto. Place the basil leaves, chopped walnuts, grated cheese, and garlic in a food processor and blend until a paste forms. With the motor still running, add the olive oil and walnut oil little by little, until well incorporated. Set the pesto aside.

Combine the chicken broth, Chardonnay, and saffron in a skillet over low heat. Keep heated until ready for use.

To make the paella, heat the olive oil in a paella pan and sauté the onion and pepper over medium heat for several minutes. Mix the mushrooms, zucchini, tomatoes, artichokes, parsley, and paprika, and cook for several minutes longer.

Pour in the rice, and combine well. Stir in the broth mixture and pesto sauce and continue to cook until the liquid has been absorbed and the rice is tender. Serve warm and, if desired, sprinkle with chopped walnuts.

**Salud!**