



Ingredients

- 2 cups water (boiling)
- 1 cup white rice
- 1 tablespoon olive oil
- 1 onion (chopped)
- 3 cloves garlic (minced)
- 1 red bell pepper (sliced)
- 1 green bell pepper (sliced)
- 1 tomato (diced)
- 2 cups vegetable broth
- 1 teaspoon salt
- 1 tablespoon paprika
- 1 teaspoon turmeric
- 1 cup peas
- 1 cup artichoke hearts (drained and quartered)

Instructions

1. Gather the ingredients.
2. In a medium-sized saucepan, bring the 2 cups of water to a rolling boil and add the rice.
3. Give it a quick stir, then cover and turn off the heat. Allow the rice to stand for 20 minutes.
4. Then carefully drain the excess water, as it will still be hot.
5. While the rice is soaking in the hot water, heat the olive oil in the largest frying pan you have (or a paella pan, if you have one) over medium heat and sauté the onion and garlic until the onion is transparent, about 4 or 5 minutes.
6. Add the red and green bell peppers and the tomato and continue to cook, stirring occasionally, over medium heat for another 3 minutes.
7. Next, add the soaked rice and the vegetable broth. Bring to a boil, then reduce the heat to a simmer.
8. Add the salt, paprika, and turmeric. Cover and allow to simmer until the rice is tender - about 20 minutes.
9. Add the peas and artichoke hearts and cook about 1 minute longer.
10. Serve and enjoy!