

# Arroz a banda (seafood paella)

COOKING  
LOVERS TESCO



## Consejo del chef

When the rice is ready, remove from heat and allow to stand for a few minutes and serve with home-made alioli sauce.

## Raciones para 2

200g  
Bomba rice  
800ml  
Fish stock  
300g  
Squid or cuttlefish  
1  
Tomato  
1/2  
Onion  
1  
Clove of garlic  
Extra virgin olive oil  
Salt  
Saffron

- 1 Pour some olive oil in the paellera/paella and heat.
- 2 When hot, add squid or cuttlefish cut into pieces, stir fry.
- 3 Add the clove of garlic, the chopped onion and the previously peeled, grated tomato. Stir fry over medium heat until tender.
- 4 Add rice and fry with the rest of the ingredients.
- 5 Pour the stock, saffron, and salt, cook for 18 minutes (read rice label for the right cooking time).

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/arroz-a-banda/>

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