

Arroz a banda (seafood paella)



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

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

