Arroz a banda from Valencia

Raciones para

- ❏ **200 gr** Spanish bomba rice
- ❏ **800 ml** Fish stock
- ❏ **300 gr** Squid or cuttlefish
- ❏ **1** Tomato
- ❏ **1/2** Onion
- ❏ **1** Clove of garlic
- ❏ Extra virgin olive oil
- ❏ Salt
- ❏ Saffron

1. Heat some oil in the paella (the recipient to cook rice or paella is called "paella" too).
2. When the oil is hot enough, add the squid or the cuttlefish, cut into pieces, and stir fry.
3. Add chopped garlic and onion, and the peeled tomato, grated.
4. Add rice and stir fry with the rest of the ingredients.
5. Pour in the stock, saffron, and salt, and cook for 18 minutes (as indicated on the package instructions).
6. When the rice is cooked, let it rest for a few minutes and serve with alioli sauce.

Chef's Notes

https://cookinglovers.teka.com/en/receta/arroz-a-banda-de-la-comunidad-valenciana/