

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/es/receta/arroz-a-banda-de-la-comunidad-valenciana/>

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