


## INGREDIENTS

## RECIPE: VALENCIAN PAELLA

QUANTITY	PRODUCT	
60 units	Chicken pieces	Category: RICE
1 kg	peeled locust bean	Servings: 15
1 kg	Flat green beans cut into diamonds	
5 units	grated tomato	T° of preparation: 1 hour and a half.
1,3 kg	Rice	
5 units	Chopped garlic	
S/Q	Sweet paprika and saffron	
S/Q	salt and white pepper	

## ELABORATION

N°	ORDER	DEVELOPMENT
1	Cut	The chicken in small pieces.
2	Peel	The “garrofón” and keep.
3	Cut	The flat bean in diamonds.
4	Grate	Tomato.
5	fry	meat until well browned. Remove to the sides and lower the heat from outside.
6	fry	the vegetable in the center of the paella.
7	fry	the tomato in the center and add the saffron and sweet paprika.
8	Add	the water up to the top of the paella, put on high heat until it boils, reduce to the amount indicated
9	Check	salt
10	Add	rice and boil 18 minutes
11	leave it	Rest