Valencian baked rice

Yield: 3 servings

Ingredients

Rice

Rice — 250 g

Hot water or cocido stock — to taste

Cooked chickpeas — 130 g

cazuela

Pork ribs — 500 g

Onion black pudding (morcilla de cebolla) — 250 g

Head of garlic — 1 pcs

Tomatoes — 2 pcs

Medium potatoes — 2 pcs

Olive oil — to taste

Salt — to taste

Steps

1. Preheat the oven to 250 °C for 10 minutes while you prepare the dish.
2. In an earthenware dish with a splash of to taste, brown the 500 g, the 250 g and the whole 1 pcs until they take colour.
3. Add one of the tomatoes and fry it down until it melts into everything else.
4. Add the 250 g and toast it briefly in the same dish, stirring so it soaks up the sofrito.
5. Slice the second tomato and pass it through the dish for a moment.
6. Pour in the to taste, twice the volume of the rice, adjust the to taste and add the already cooked 130 g.
7. Peel the 2 pcs, cut them into slices and fry them. Lay them on the rice together with the slices of tomato.
8. Put the dish in the oven at 250 °C for 20 to 30 minutes, until no stock is left and the surface is golden.

Sources

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