Rice with pork and vegetables

Yield: 4 servings

Ingredients

Rice

Calasparra PDO bomba rice — 400 g
Lean Iberian pork — 200 g
Artichokes — 4 pcs
Green pepper — 1 pcs
Red pepper — 1 pcs
Cauliflower — 50 g
Flat green beans — 50 g
Garlic oil — 200 ml
Cooked chickpeas — 50 g
Ready-made pork rib stock — to taste
Salt — to taste

Steps

1. Bring the ready-made pork rib stock to the boil: it goes in boiling, at double the quantity of the calasparra PDO bomba rice.
2. Wash and chop very finely the artichokes, the green pepper, the red pepper, the cauliflower and the flat green beans.
3. In the paella pan, with the garlic oil, sauté the lean Iberian pork in small pieces. Set the pork aside together with the vegetables.
4. Add the cooked chickpeas to the paella pan.
5. Add the calasparra PDO bomba rice and pour in the boiling stock.
6. Boil over a high heat for 6 minutes.
7. After the 6 minutes, add the reserved pork with the vegetables and adjust the salt.
8. Put the paella pan in the convection oven, preheated to 170 °C, and take it out after 13 minutes.
9. Let the rice rest for 3 minutes before serving.

Sources

Arroz con magro y verduras (Alicante Turismo, Alicante City & Beach): https://alicanteturismo.com/recetas/arroz-con-magro-y-verduras/