Rice with rabbit and snails

Yield: 4 servings

Ingredients

Rice

Rice — 400 g
Water — to taste
Saffron threads — to taste
Salt — to taste

conejo y caracoles

Whole rabbit — 1.5 kg
Purged snails — 24 pcs
Red pepper — 1 pcs
Ripe tomato — 1 pcs
Garlic — 2 cloves
Parsley — to taste
Sugar — pinch
Olive oil — to taste
Lemon — to taste

Steps

1. Wash the 1.5 kg, joint it and fry it in to taste until browned. Take it out.
2. Deseed the 1 pcs, cut it into strips and fry it in the same oil. Set aside.
3. Add the peeled, chopped 1 pcs, with pinch to soften the acidity, and fry it down.
4. Chop the 2 cloves and add it with the chopped to taste, the 24 pcs and the reserved pepper. Fry everything well.
5. Return the rabbit to the paella pan, turn it over and cover with to taste. Season with to taste and leave to cook for about 30 minutes.
6. Add the 400 g and a few threads of to taste and cook for 25 minutes more.
7. Before serving, squeeze to taste over the top and let it rest for 5 minutes.

Sources

Rice with rabbit and snails, Turespaña (recipe from the Region of Murcia): https://www.spain.info/es/receta/arroz-con-conejo-caracoles/
Gastronomy, Monóvar Town Council (tourism): https://www.monovar.es/turismo/gastronomia/
Gastronomy, Aspe Town Council: https://aspe.es/gastronomia/
Casa Elías. El seductor encanto de las brasas (5 Barricas, Valencia Plaza, 20 August 2021): https://5barricas.valenciaplaza.com/casa-elias-el-seductor-encanto-de-las-brasas/