

# Arroz amarillo

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Preparation: Less than 15 minutes  
Cooking: 15 to 30 minutes  
Serves: 6  
Cuisine: Mediterranean  
Meal: Side Dishes  
Season: Summer



Base for many Spanish dishes like Paella and Arroz con mariscos.

## Notes

Broth substitutes:

1 cup of white wine, 1 cup of water.

1 cup of white wine, 1 cup of broth.

2 cups of water.

Remember that parboiled rice needs more time for cooking than normal one.

For the Saffron always follow the instructions detailed in the package, whether is powder or strands.

## Ingredients

250 g	Rice	1	Red bell pepper
2 pinches	Saffron	½	Garlic
500 ml	Broth	3 tbsp	Tomato paste
2	Onion		Salt and pepper

## Directions

1. Prepare the saffron with the rice. Chop bell pepper, onions and garlic, keeping them apart.
2. Warm the oil in a large skillet over medium heat. Add bell pepper and sauté until just softened, then stir in the onions and sauté until softened. Stir in the rice and garlic, and sauté until the rice is well-coated and starting to turn opaque, stirring constantly to prevent sticking, about 2 minutes. Don't forget the saffron!
3. Stir in broth, tomato paste, salt, and pepper. Bring to a simmer then cover, reduce heat to low, and simmer until the liquid has evaporated (listen for when the rice stops bubbling). Try it and if it tastes and feels about right, remove it from heat and set aside, covered and undisturbed until is done.

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\*\* Pour water little by little, if water is not enough, add more. It's always better too little than too much as getting rid of water will throw spices and flavour as well.

\*\* If you use the wine/broth combo instead of just broth, add the wine first and let it simmer for a couple minutes, stirring often, before adding the broth and proceeding as directed.  
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