

# INGREDIENTS:

- Tomatoes, peppers, onion, garlic, carrots
- Pork meat, chicken meat, pork chop
- Olive oil, bomba rice, saffron, ground pepper, wine, beer, chicken soup

# Preparation:

- Cut the pork chops and the chicken breast into pieces and season them with salt and pepper. Then, season with salt and pepper the pork meat and Brown all the meat in a pan with olive oil. Fry well stirring all the time until golden. Move all the meat away and save it. Add the wine to the pan to defeat it and save it.
- Dice the garlic, onion, and carrot and fry them until soft. Season them. When they become golden, add the meat and wine. Bring them to a boil and cover it with water. Cook over a medium heat until the rice during 30 minutes adding more water if needed. Add salt to taste. Defat the soup, strain it and save the stew and the soup
- In a paella pan, gently fry the rice together with the saffron and a dribble of olive oil. Add the soup (triple the amount of soup to that of rice) and the vegetables and meat stew. Cook over a medium heat during 18-20 minutes. Cover it away a clean cloth and let it settle for a few minutes. Move the cloth away, decorate with sliced lemons and roasted red peppers strips. Spread the meat paella onto a serving tray.

# PAELLA:

