EASY PAELLA MADE IN A RICE COOKER



【Ingredients for 4 servings】

- This product（Undiluted liquid）60g
- Paprika（Red and yellow） 40g each
- Water 360g
- Seafood mix 150g
- Italian parsley 4g
- Rice 300g
- Onion 50g
- Lemon 1/2 piec

【Method of preparation】

①Finely chop the onion. Cut the paprika into 1cm cubes. Italian parsley is roughly chopped.
②Rinse the rice and place it in the rice cooker. Add this product and water to the mixture and stir gently. Place the onion, Paprika and seafood mix on top, then cook the rice.
③Once cooked, serve in bowls and scatter with Italian parsley. Serve with lemon wedges to complete.

【Key points for cooking】

- The ratio of this product to water is 1:6.
- The seafood mix can be added to the rice cooker while still frozen.
- Add your choice of ingredients such as chicken, prawns, shellfish, or crab for added flavour.