



INGREDIENTS:

- ☐ 700 g Breco Seafood Mix
- ☐ 2 tbsp Olive oil
- ☐ 1 Onion, diced
- ☐ 1 cup Mixed bell peppers, diced
- ☐ 1 cup Carrots, diced
- ☐ 1 tsp Spice for rice
- ☐ 1 tbsp Smoked paprika
- ☐ 1 tbsp Tomato paste
- ☐ 1 cup Basmati rice
- ☐ 2 cups Chicken stock
- ☐ 1.50 cups Water
- ☐ 2 tbsp Butter
- ☐ 2 Cloves garlic, finely chopped
- ☐ 1 Salt and pepper to taste
- ☐ 1 Handful of parsley
- ☐ 1 Squeeze of lime

METHOD:

01. Soak the rice in water for 10 minutes, rinse well, and set aside.
02. Heat oil in a large pot and sauté onions until translucent, add the peppers and carrots, and allow them to cook for 2-3 minutes.
03. Add the rice spice, paprika, and tomato paste to the pot. Cook the tomato paste for 2 minutes, stirring often so it does not burn. If it gets too dry, add a few tablespoons of water.
04. Now add the rice and stir well so the grains are well-coated and slightly toasted. Pour in the stock and water, then cover the pot with a tight lid. Bring to a rapid boil, then reduce to a simmer. Allow the rice to cook for 20 minutes before opening the lid to check the liquid level. Make sure not to stir the rice; if the rice is not done but there is no liquid left in the pot, add a few tablespoons of water, close the lid, and let the rice continue to cook.
05. In a separate pan, melt the butter and sauté the garlic until fragrant, add in the defrosted seafood mix, and stir until heated through. Gently fold this into the rice mixture, garnish with parsley, and serve with a few wedges of lime.