

Arroz Alicantino

by [GBC Kitchen](#)



Main | Easy | 6 | 1 hour 15 minutes

This traditional rice dish from Alicante uses [D.O.P. Valencia rice](#), which soaks up the stock and the flavour of the Iberian ribs. The dish is flavoured with salmorreta, a flavourful paste made using [ñora peppers](#) - a mild dried pepper from the east coast of [Spain](#) prized for its mild yet fruity flavour.

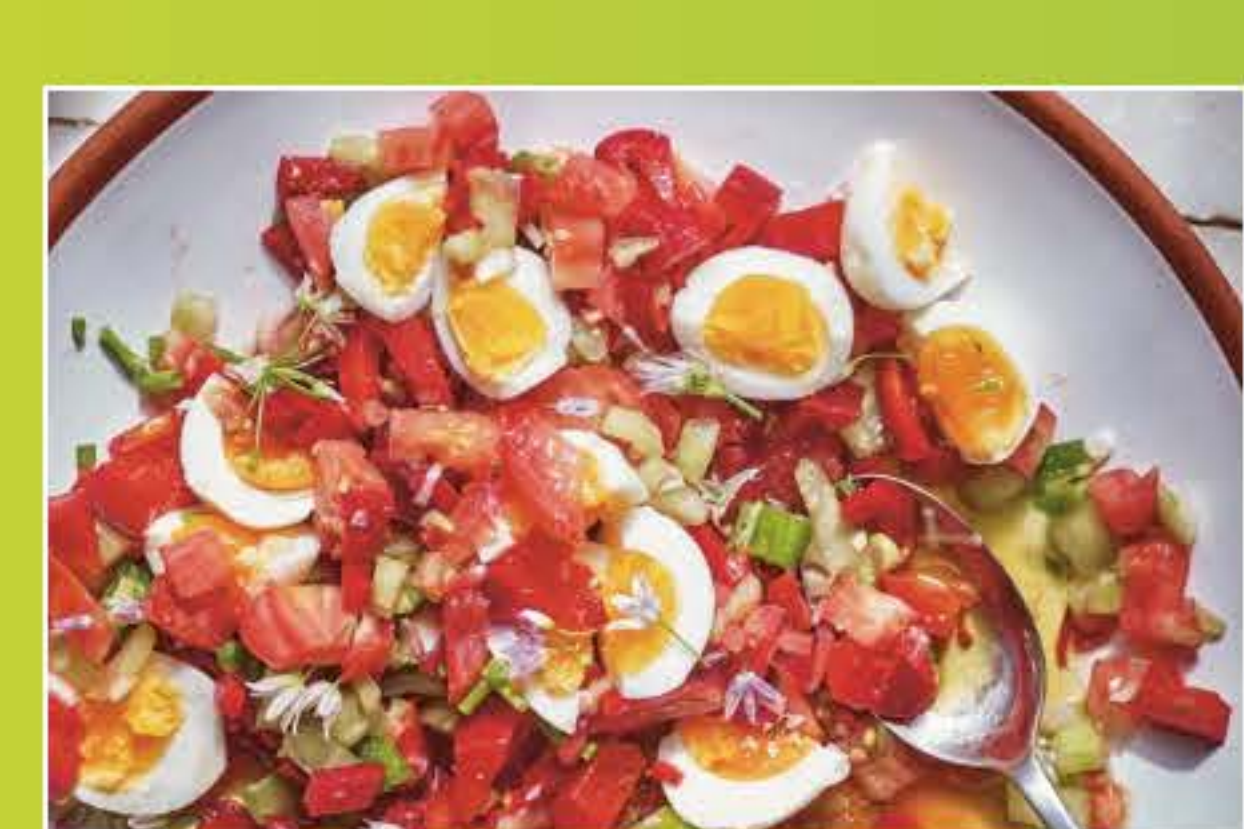
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Ingredients

METRIC | IMPERIAL

FOR THE SALMORRETA

- 4 dried ñora peppers
- olive oil
- 6 garlic cloves, peeled but left whole
- 1 bunch of parsley, roughly chopped
- 1 tin of chopped tomatoes
- salt

FOR THE ARROZ

- olive oil
- 600g of [pork ribs](#), preferably Iberian
- 1 handful of runner beans, chopped into strips or bite size pieces
- 1 ripe tomato, grated
- 500g of [Valencia rice DOP](#)
- 1 chicken stock, or vegetable stock
- salt
- 1 handful of [flat-leaf parsley](#), finely chopped

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Method

- First, make the salmorreta. Deseed and destem the ñora peppers and break them into smaller pieces
 - 4 dried ñora peppers
- Add a generous slug of olive oil to a frying pan over medium-low heat and add the pepper pieces until aromatic
 - olive oil
- Add the whole garlic cloves and cook for a couple of minutes until they start to brown
 - 6 garlic cloves, peeled but left whole
- Add the chopped parsley and stir to combine. Allow to cook for a minute or so, then add the chopped tomatoes and cook for 5 minutes more
 - 1 bunch of parsley, roughly chopped
- Season the mixture, then transfer to a blender and puree until smooth
 - salt
- In a large paella pan or wide casserole dish, heat a generous glug of olive oil and add the ribs until browned on all sides
 - olive oil
 - 600g of [pork ribs](#), preferably Iberian
- Add a few tablespoons of the salmorreta and cook out, stirring
- Add the beans and the grated tomato, then add the rice and mix to combine
 - 1 handful of runner beans, chopped into strips or bite size pieces
 - 1 ripe tomato, grated
 - 500g of [Valencia rice DOP](#)
- Add the stock and some salt, bring to a simmer, then cook gently without stirring for 45 minutes, or until all the stock has been absorbed
 - 1 chicken stock, or vegetable stock
 - salt
- Adjust seasoning to taste and garnish with the chopped parsley
 - 1 handful of [flat-leaf parsley](#), finely chopped

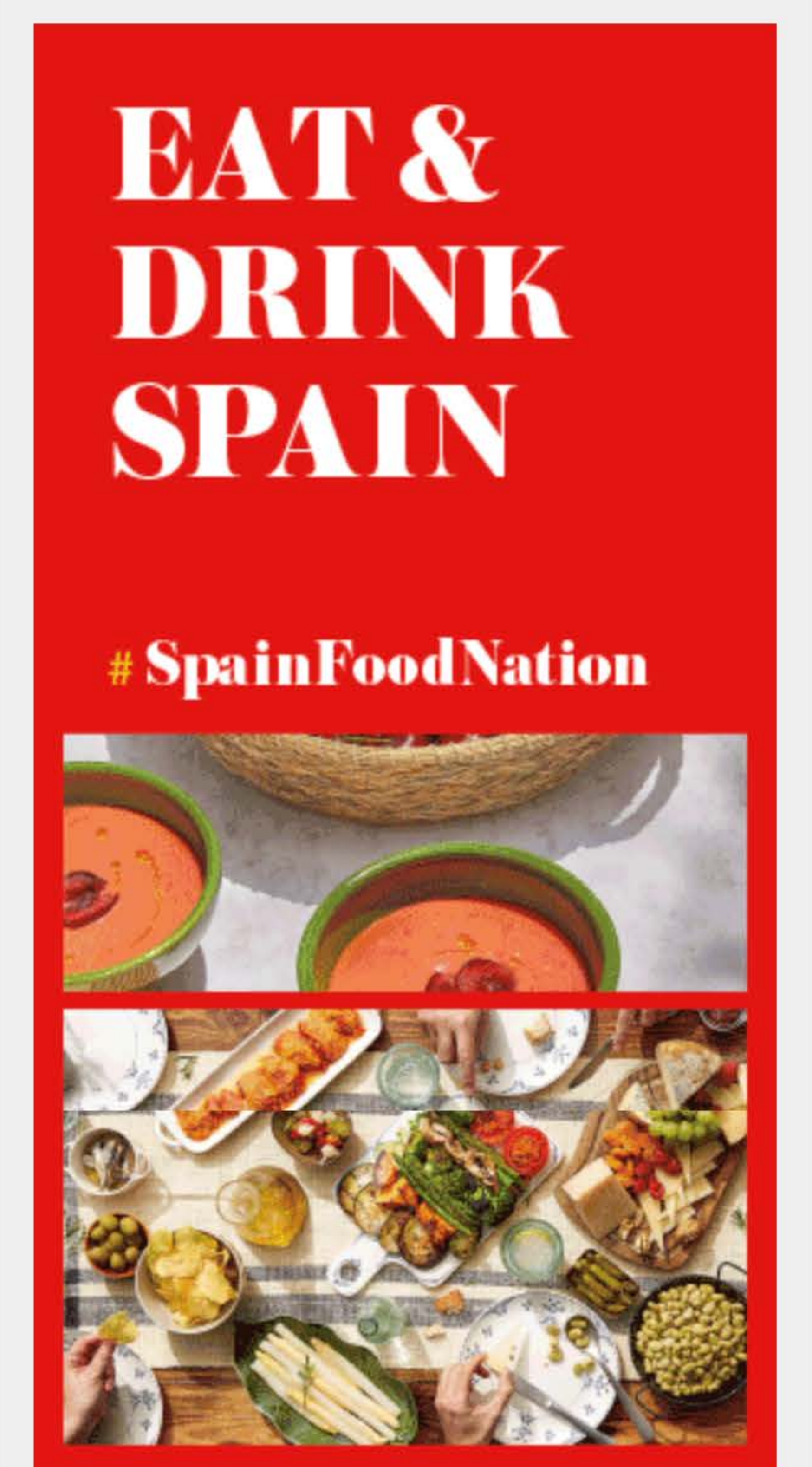
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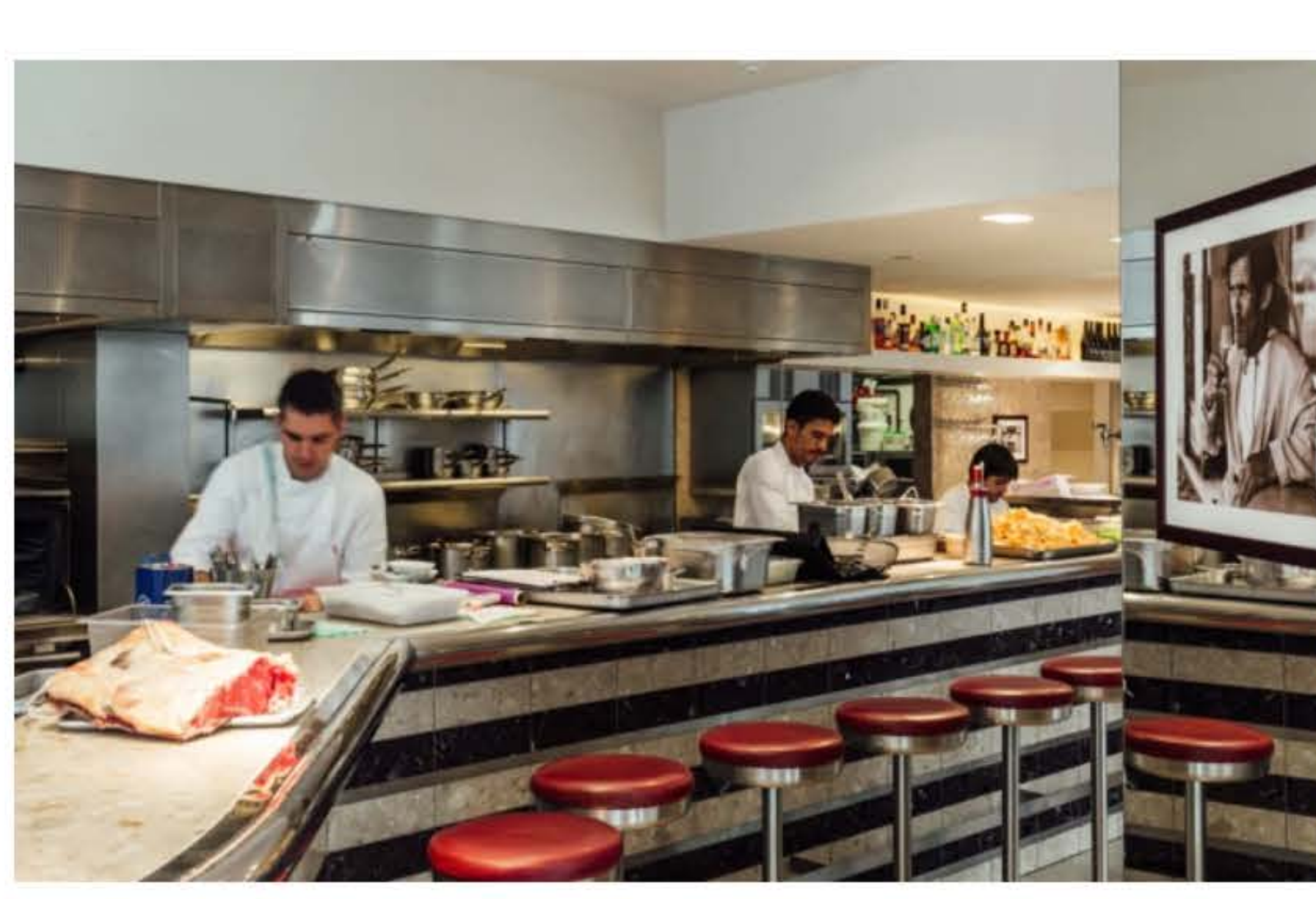
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