

Hello I'm Tania, I'm from Spain , I'm 14 years old and I will show u how to cook rice with rabbit and chicken , It's a traditional food from Spain called Paella. It's called Paella because is make in a frying pan called Paellera.

Ingredients :

*Rice * olive oil *Grate tomato *Paprika
*Chicken * Salt * Green beans *Saffron
*Rabbit * Water * GARROFÓN

For begin you have to throw the olive oil. You will have to try to get the olive oil in the middle of the paellera. When the olive oil is hot , put the chicken and the rabbit with salt and stir-fry. Then , you must wait until the chicken and the rabbit is gold and then you must add the Green beans and the garrofon When the veggies are gold you must put a Little spoon of paprika and saffron , next you must put a grate tomato before the paprika burns , When the grate tomato is stir fry filled the paellera with water and let it cook. Now , that the water has boil you must put the rice in the paella and let it cook for 20 minutes. Finally , when the water has finish boil its the time to present the paella with a piece of lemon and It's ready to eat. Bon appetit