



El Paeller - JosÁ AndrÁs Selection
375361 - Seafood Paella Kit

Contains the broth and shellfish for one Seafood Paella (with peeled shellfish) for 2/3 people. Cooking with El Paeller is very simple. All you have to do is pour the contents into a 40 cm paella pan, add the rice, and enjoy a wood-fired seafood paella in just 18 minutes.



Nutrition Facts

Servings per Container 3
Serving size 250.0CP (250GS21)

Amount per serving
Calories 80

	% Daily Value*
Total Fat 6g	8%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 800mg	35%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Benefits

The seafood paella excellence. With an elaborated seafood broth of shrimps, galleys and crabs, it also includes small pieces of cuttlefish and peeled shrimp. The firewood becomes one more ingredient that adds an extraordinary flavor to the rice. Each pack contains the seafood and the broth of an Arroz del Senyoret for 2 people. The elaboration is authentically handmade and with natural ingredients. The cooking is interrupted and the broth is bottled at the ideal moment, maintaining all its nutritional properties and all the flavor.

Ingredients

Ingredients: Rice. Seafood broth (water, MANTIS SHRIMP, "MORRALLA" (small WHITE FISH) CRAB, PRAWN, extra virgin olive oil, "salmorreta" sauce (fresh tomato, garlic, salt, sweet paprika), onion, leek, carrot). CUTTLEFISH and PRAWNS.

Allergens

Contains:

crustaceans fish

Free From:

eggs milk peanuts sesame
soy tree nuts wheat

Handling Suggestions

Keep in cool and dry place UNIT
UPC: 8437020341677

Serving Suggestions

- Gently pour the contents into a paella pan whose base measures 40 cm in diameter. Spread the contents evenly.
- Cook on full heat until the broth begins to boil.
- Add the rice and distribute it evenly in the paella pan. Do not stir or mix the rice during the rest of the cooking process.
- Keep the flame on high for 5 minutes and add salt if necessary.
- Reduce the flame and cook on medium heat for 8 more minutes, making sure that the mixture maintains a constant and uniform boil.
- Turn the flame up on high for 5 more minutes or until the liquid has completely evaporated.
- Turn off the heat and let it stand for three minutes.

Prep & Cooking Suggestions

Pour the contents into a paella pan. Spread the contents evenly. Cook on full heat until the broth begins to boil, add the rice. Keep the flame on high for 5 minutes and add salt if necessary. Reduce the flame and cook on medium heat for 8 more minutes. Turn the flame up on high for 5 more minutes or until the liquid has completely evaporated. Turn off the heat

Product Specifications

Brand	Manufacturer
El Paeller - JosÁ AndrÁs Selection	El Paeller

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
8437020341677	375361	375361	18437020341674		6/65.9 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
26.21lb	24.7lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13.11in	9.05in	11.22in	0.77ft3	15x5	504days	60°F / 77°F



El Paeller - Josä Andräs Selection
375361 - Seafood Paella Kit

Contains the broth and shellfish for one Seafood Paella (with peeled shellfish) for 2/3 people. Cooking with El Paeller is very simple. All you have to do is pour the contents into a 40 cm paella pan, add the rice, and enjoy a wood-fired seafood paella in just 18 minutes.



Nutrition Analysis - By Measure

Calories	80	Total Fat	6g	Sodium	800mg
Protein	7	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	3g	Saturated Fat	1g	Iron	0mg
Sugars	1g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

