



# El Paeller - Jose Andres Selection 375801 - Vegetarian Paella Kit



The unique wood fired vegetarian paella kit: Contains vegetables, root vegetables and the broth for one Vegetable Paella for 2/3 people.

All you have to do is pour the contents into a 40 cm paella pan, add the rice, and enjoy a wood-fired vegetarian paella in just 18 minutes.



## Nutrition Facts

Servings per Container **3**  
Serving size **250.0g (250g)**

Amount per serving  
**Calories 50**

% Daily Value\*

Total Fat 4g **5%**

Saturated Fat 0.5g **3%**

Trans Fat

Cholesterol 0mg **0%**

Sodium 680mg **30%**

Total Carbohydrate 3g **1%**

Dietary Fiber 3g **11%**

Total Sugars 4g

Includes 0g Added Sugar **0%**

Protein 2g

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

Vegetarian Paella Kit: For this recipe our paella master, Rafa Margs has selected the Albufera Riuet rice, an ideal grain for this Vegan Paella due to its great absorption capacity, which allows all the flavor of the extra contribution of water from the vegetables to be transferred to the dish.

The first 100% vegan packaged paella, with a bottom made exclusively with 10 vegetables.

No traces of meat or fish, only vegetables and fresh seasonal vegetables. A 100% natural broth to which we add mushrooms, garlic or fried red pepper and wood-roasted, among others, which make this paella surprise for its flavor. Each pack contains vegetables, greens and the broth of a Vegan Paella for 2 people. The elaboration is authentically handmade and with natural ingredients. The wood-fired cooking is interrupted and the broth is packaged at the right time, keeping all its nutritional properties and all the flavor.

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 vegetarian paella in just 18 minutes.

### Ingredients

Rice. Vegetable broth (water, extra virgin olive oil, garlic, red peppers, carrots, onion, leeks, cabbage, turnips, parsley) salmorreta sauce (fresh tomato, garlic, sweet paprika) carrots, mushrooms, red peppers, baby garlic, green beans and infused rosemary.

### ⚠ Allergens

#### Free From:



### Handling Suggestions

Keep in cool and dry place

### 📄 Product Specifications

Brand	Manufacturer	Product Category
El Paeller - Jose Andres Selection	El Paeller	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
8437020341660	375801	375801	18437020341667		6/65.9 OZ

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

### 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 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

### 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



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**375801 - Vegetarian Paella Kit**

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Nutrition Analysis - By Measure

Calories	50	Total Fat	4g	Sodium	680mg
Protein	2	Trans Fats		Calcium	0mg
Total Carbohydrates...	3g	Saturated Fat	0.5g	Iron	0mg
Sugars	4g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	3g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		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

