

Flying squid Fideuá

INGREDIENTS:

- 200 gr of Flying squid
- 400 gr of spaghetti nº0
- 80 gr of frozen prawn tails
- ½ onion
- ½ green pepper
- 1 grated tomato
- Fish stock
- Olive oil
- Salt

Preparation:

1. Chop the onion, the green pepper and the Flying squid in very small pieces.
2. In a paella pan add a squirt of olive oil, poach the onion and pepper on medium-heat for 10 minutes, add the tomato and cook 5 minutes more.
3. Meanwhile, in a pan add some olive oil, toast the noodles for a couple of minutes, stirring continuously so they do not burn.
4. Add the squid to the paella pan, season and let it cook for 10-15 minutes.
5. Add the spaghetti and stir for one minute, cover with the Fish stock and cook for 15 minutes approx.
6. During the cooking of the spaghetti, add more Fish stock if the spaghetti is still tough, it has to be dry but soft.