### *Recipe for Paella*

**Ingredients:**

* Rice
* Chicken Meat
* Pork ribs
* Rabbit meat
* Garlic
* Red pepper
* Tomato
* Green peas
* Green Beans
* Oil
* Saffron
* Salt

**Method:**

1. Put some oil in a big frying pan.
2. Salt the meat and fry it.
3. Cut the red pepper and green beans into small pieces.
4. When the meat is fried, add the red pepper and green beans and fry them with the meat.
5. Chop the garlic and fry it with the meat.
6. Put the crushed tomato into the frying pan, and fry it together with the meat and vegetables.
7. Pour water into the frying pan and let it boil for 30 minutes.
8. Add the rice.
9. Season it with salt and put saffron.
10. Cook it for 20 minutes.