

Spanish Chicken and Rice with Chorizo

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Prep Time: 10 minutes ~ Cook Time: 45 minutes ~ Total Time: 55 minutes ~ Servings: 4 -6 servings

https://spanishsabores.com/wprm_print/recipe/19380

Ingredients

- 1 1/2 cups medium grain white rice uncooked
- 2 tablespoons of good quality olive oil
- 6 chicken thighs on the bone
- 300 grams of fresh/semi-cured chorizo roughly chopped
- 1 large green bell pepper cored and chopped
- 1 large onion chopped
- 2 cloves of garlic crushed
- 2 bay leaves
- 1 large tomato diced
- 1 cup of peas
- 3 tablespoons of tomato paste
- 3 cups chicken broth
- 1 lemon cut into wedges, to serve
- 1/2 cup of torn cilantro leaves to serve.

Spice mix

- 2 teaspoons Spanish paprika/pimentón
- 2 teaspoons ground cumin
- 1 teaspoon ground coriander
- 1/2 teaspoon cayenne pepper
- 1 teaspoon of salt

Instructions

1. In a large bowl, cover the rice with water. Soak for 15 minutes and then drain.

2. In a small bowl, combine the different ingredients for the spice mix. Pat the chicken dry with a paper towel, and then rub the spice mix in. Make sure to get some under the skin!
3. In a deep skillet with a lid, heat the olive oil over medium-high heat. Add the chicken and deeply brown on all sides (roughly 2 minutes per side). Remove the chicken from the pan and put on a plate to one side (it won't be fully cooked at this point).
4. In the same pan, add the chorizo. Fry for 8-10 minutes, or until chorizo is golden brown, stirring frequently.
5. Add the green pepper and onion, and fry for another 5 minutes before adding the garlic, tomato, tomato paste, peas and bay leaves. Cook for another 2 minutes, until the garlic is aromatic.
6. Add the rice to the pan, and then place the chicken on top. Pour in the chicken broth, and bring the pan to the boil.
7. Lower the heat to medium, and leave to simmer, covered, for 20-25 minutes or until the liquid is absorbed by the rice and the chicken is cooked through.
8. Take the pan off the heat, and leave covered for 10 mins to allow the chicken and rice to rest. Serve hot, garnished with lemon and fresh cilantro.