



Chicken and chorizo rice

Serves 4-6

Prep time: 10 mins

Cook time: 1 hour

INGREDIENTS

- 6 chicken thighs
- 150g chorizo
- 1 large red onion, chopped
- 1/2 red and yellow pepper, deseeded and chopped into large chunks
- 1 garlic clove, crushed
- 1 tsp smoked paprika
- 1 tsp paprika
- 2 tsp. dried oregano
- 2 tsp. dried basil
- Pinch of saffron
- 1 550g carton tomato passata
- 600ml chicken stock
- 400g long grain rice
- 200g frozen peas
- Salt and pepper

METHOD

Put the oil in a large flameproof casserole dish and over high heat brown the chicken pieces on all sides – you may have to do this in batches.

Remove from the dish and put to one side.

Lower the heat, add a little more oil, then the onion and peppers, and gently cook for 10 mins until softened.

Add the garlic and chorizo and cook for a further 2 mins until the chorizo has released some of its oils into the dish.

Add in the spices (smoked paprika, paprika, oregano and basil) cook for 1 more minute.

Return the chicken pieces to the dish along with the tomato passata, saffron, couple of grinds of black pepper and the chicken stock.

Bring the liquid to a boil, cover the dish with a tight-fitting lid and lower the heat. Cook for 30 mins.

Add the rice and stir everything together.

Cover set over a low heat and cook for a further 10 mins.

Add in the frozen peas.

Cook for 5 more minutes until the rice is cooked and has absorbed most of the cooking liquid.

Remove from the heat and leave the dish to sit for 10 mins to absorb any remaining liquid.

Season to taste and serve.