

Spanish Chicken & Rice

Get a taste of Spain at home with this one pot Spanish chicken recipe, a taste of the med under your own roof.



Serves: 4

Prep Time: 20 minutes

Rest/Marinate Time: 0

Cooking Time: 1 hour

Ingredients

- 6 chicken thighs, bones in, skin on.
- 200 g chorizo sausage, cut into 1cm slices.
- 1 tbsp smoked paprika.
- Chilli flakes.
- 1 red pepper, roughly cut.
- 1 yellow pepper, roughly cut.
- 500 g of Passata.
- Fresh parsley, roughly chopped.
- Fresh thyme.
- 400 ml chicken stock.
- Red wine vinegar.
- 250 g of cherry tomatoes, cut in half.
- 300 g of long grain rice.

Method

- Heat a large pan over a medium to high heat. Place the chicken on a chopping board skin side up and season well with salt and pepper. Once the pan is hot add a splash of oil and place the chicken skin side down.
- Once the chicken has a nice colour on the skin take them out of the pan and place to one side. Now turn down the heat and add the chorizo, peppers and the cherry tomatoes. Pull off a few thyme leaves and add to the pan along with a pinch of salt, the smoked paprika and some chilli flakes depending on how hot you like your food. Continue to cook for 5 minutes so that the peppers and tomatoes start to soften.
- Next the passata and simmer for another few minutes till reduced slightly. Then add the rice along with the stock and give it a good mix. Bring up to the boil then turn the heat right down and simmer for 15 minutes, giving it a stir every so often. After the 15 minutes are up give it a good stir and return the chicken to the pan, skin side up and continue to cook. Every so often take the chicken out and give it a little stir so the rice doesn't stick to the bottom and pop the chicken back in.
- After around 20 minutes the rice and chicken should be cooked and the sauce reduce down. Now take the pan off the heat, take the chicken out and place to one side then add a few drizzle of olive oil and red wine vinegar, check the seasoning, add half of the parsley and give the rice a good mix. Sit the chicken back on top of the rice and sprinkle over the last of the parsley.
- Take the pan to the table and eat with some nice crusty bread.