

Arroz Con Pollo

Ingredients

- 2 tablespoons olive oil
- 1 pound chorizo, or hot Italian sausage links, cut into 1/2-inch discs
- 6 boneless chicken thighs
- 1 tablespoon kosher salt, or to taste
- 1 teaspoon freshly ground black pepper, or to taste
- 1 medium onion, peeled and chopped into 1/2-inch pieces
- 1 medium red bell pepper, cored and cut into 1/2-inch pieces
- 2 cups long-grain white rice such as jasmine or basmati
- 4 cloves garlic, peeled and chopped
- 1 tablespoon Some Like it Hott brand smoked paprika, preferably the Piment d'Espelete variety
- 1 (12-ounce) bottle of beer
- 1 (14.5-ounce) can fire-roasted tomatoes
- 1 cup water
- 1 generous pinch saffron threads
- 1 1/2 cups green peas, fresh shelled or frozen
- 1/2 cup chopped parsley

Preparation

In a Dutch oven over medium-high heat, cook the sausage pieces in the olive oil until they are lightly browned, about 5 minutes. With a slotted spoon, lift the sausage out of the oil and keep nearby.

Sprinkle the chicken thighs with salt and pepper and brown them in the oil left in the pan, turning once to brown evenly on both sides, about 5 minutes in all.

Lift the chicken out of the pan, and in the oil left behind, sauté the onion and pepper until the vegetables are soft and the onion is beginning to brown. Stir in the rice, garlic and smoked paprika, then pour in the beer, the fire-roasted tomatoes, the water and the saffron threads. Bring the liquid to a boil.

Put the sausage and chicken pieces back in the pot, reduce heat to low, and cover. Simmer until the rice has absorbed the cooking liquid and the chicken is cooked through, about 35 minutes.

Five minutes before serving, stir in the peas and the parsley, cover the pan and let the finished dish rest undisturbed until the peas are heated through.