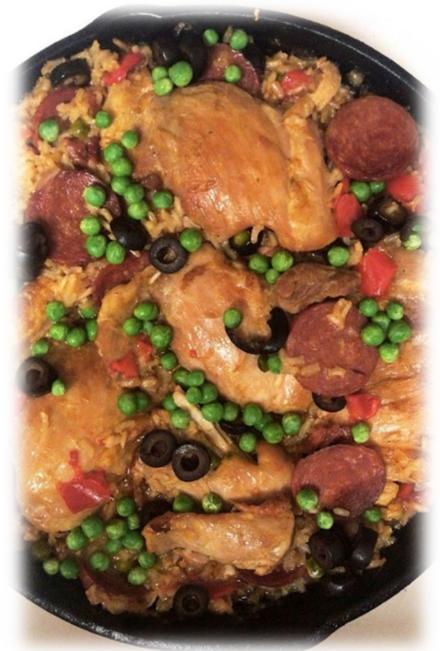


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CHICKEN & CHORIZO PAELLA

BY SARAH BOONE

This recipe is one of my weeknight go-tos – you can dress it up, or dress it down! Paella is traditionally made with Valencian rice, but I know most of us don't have multiple rice varieties laying around. Any medium to short-grain rice will work. Arborio is my favorite and it's found at most stores. This version of paella is finished in the oven, which it allows you to walk away to set the table or do the dishes and return to a finished meal. The most important trick to this recipe is to not stir! You want the rice to be tender, but not creamy or risotto-style. A perfectly cooked paella will develop a crisp, caramelized layer on the bottom called *socarrat*. Let the crispy layer happen. Serve with your favorite grenache or a grenache dominant G-S-M.



MAKES 6-8 SERVINGS

INGREDIENTS

- ½ c Dry White Wine
- Pinch Saffron Threads
- 6 oz Dry-Cured Chorizo Sausage (or any firm, spicy sausage)
- 1-2 T Olive Oil
- 6 Boneless, Skinless Chicken Thighs (About 2lbs, Roughly Chopped)
- 1 Large Spanish Onion (Roughly Chopped)
- 3 Cloves of Garlic (Minced)
- 1 Large Red Bell Pepper (Seeded and Diced)
- 1 Large Tomato (Chopped or a can of Diced Tomatoes)
- 1 tsp Smoked Paprika
- 1 ½ c Valencian or Arborio Rice
- 2 c Chicken Broth
- 1 c Frozen Peas
- ½ c Halved, Pitted Olives (I prefer black, but you can use green)
- To Taste Freshly Ground Salt and Pepper
- ½ c Chopped Parsley
- 1 Lemon (Cut into Wedges)



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PREPARATION

1. Preheat oven to 400° F.
2. In a small cup, combine the white wine and saffron threads. Set aside.
3. Heat a large pan over medium-high heat (any ovenproof, lidded skillet or casserole pan will work).
4. Add the chorizo and cook, stirring occasionally, allowing it to brown and the fat to render (about 3 minutes). Remove with a slotted spoon or spatula and set aside on a plate.
5. If the fat from the chorizo is not enough, add 1-2 T of olive oil and add chicken thighs, Cook until browned (about 5-8 minutes). This recipe calls for chopped chicken thighs. You can opt for using whole thighs, but you'll want to cook them for couple extra minutes at this stage. Season well with salt and pepper. Transfer to the plate with the chorizo.
6. You want about 2 tablespoons of drippings left in your pan. If you have too much, pour some off. If you don't have enough, add some more olive oil.
7. Reduce the heat to medium and add your chopped onion. Cook until translucent (about 2 minutes).
8. Add the garlic and stir continuously for about 30 seconds, until fragrant.
9. Add the tomato, red pepper and paprika. Cook until your veggies are softened (about 2 minutes).
10. Add the rice and stir to coat. Season generously with salt and pepper. Add your wine-saffron mixture and bring to a boil. Scrape up any browned goodness from the bottom of the pan.
11. Place your chorizo and chicken back in the pan, add your chicken broth. As soon as it starts simmering, cover and put in the preheated oven.
12. Bake for about 20 minutes, until the rice is tender.
13. Remove carefully from the oven. Stir the rice (very gently) and taste for salt and pepper. Add more if necessary. Add the frozen peas and olives and return the pan to the oven for 5 more minutes.
14. Remove from oven and sprinkle the parsley over the paella. Serve with lemon wedges on the side to squeeze over as an optional finishing touch. Enjoy!

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FEATURED WINES



2017 THE CURE

47% Grenache | 30% Mourvèdre |
2% Roussanne | 2% Grenache Blanc
Central Coast, CA

[ADD TO CART](#)



2017 THE STORY

83% Grenache | 17% Syrah
Paso Robles Willow Creek District

[ADD TO CART](#)