

Latin-Style Paella (Annatto Seeds)

Yield: 5 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/annatto-seed-recipe-vietnamese>

Ingredients:

- 8 boneless, skinless chicken thighs
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 4 tablespoons olive oil
- 2 chorizo sausages Spanish-style cured, cut into 1/4-inch slices
- 1 tablespoon annatto seeds
- 2 garlic cloves finely chopped
- 1 yellow onion finely chopped
- 4 tomatoes chopped
- 1 roasted red bell pepper jarred, chopped
- 1 1/2 teaspoons sweet paprika
- 1 1/2 cups chicken broth
- 1 1/2 cups paella rice Bomba or other Spanish
- 1/4 cup dry white wine
- 1 cup cilantro leaves fresh, chopped