

Chorizo & Chicken Paella

Yield: 5 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/chorizo-indian-recipe>

Ingredients:

- 4 tablespoons olive oil
- 2 chicken breast or chicken thighs cut into square pieces
- 2 chorizo Links of, sliced
- salt /freshly ground black pepper to taste
- 2 teaspoons smoked paprika
- 1 small onion diced
- 3 cloves garlic minced
- 1 red bell pepper large, diced
- 1 can fire roasted diced tomatoes drained, 14.5oz
- 3 1/3 cups chicken broth
- 1/4 cup dry white wine
- 1 teaspoon turmeric
- 2 cups arborio rice
- 1 pinch saffron threads
- 1 cup frozen green peas or fresh
- 1 tablespoon Manzanilla olives sliced spanish
- 1/4 cup chopped parsley
- lemon wedges for garnish, optional

Nutrition:

1. Calories: 670 calories
2. Carbohydrate: 75 grams
3. Cholesterol: 40 milligrams
4. Fat: 31 grams
5. Fiber: 6 grams
6. Protein: 22 grams
7. SaturatedFat: 8 grams
8. Sodium: 820 milligrams
9. Sugar: 3 grams

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