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Chicken and Chorizo Paella

Yield: 8 min Total Time: 70 min

Recipe from: https://www.recipeschoose.com/recipes/mexican-chicken-paella-recipe

Ingredients:

- 4 cups chicken stock
- 1/2 teaspoon saffron ground
- freshly ground pepper
- coarse salt
- 8 bone in skin on chicken thighs about 3 1/2 pounds
- 1 teaspoon pimenton smoked Spanish paprika; igourmet.com
- 2 teaspoons extra-virgin olive oil
- 12 ounces chorizo dried, sliced 1/8 inch thick on the bias
- 1 white onion coarsely chopped
- 4 garlic cloves minced
- 3 tomatoes medium vine-ripe, coarsely chopped
- 2 1/2 cups arborio rice
- 1 cup peas fresh shelled English

Nutrition:

- 1. Calories: 1000 calories
- 2. Carbohydrate: 62 grams
- 3. Cholesterol: 235 milligrams
- 4. Fat: 54 grams
- 5. Fiber: 4 grams
- 6. Protein: 59 grams
- 7. SaturatedFat: 15 grams
- 8. Sodium: 980 milligrams
- 9. Sugar: 5 grams

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