

Spanish Chicken & Chorizo Rice

Servings: 4 Prep: 15 Minutes Cook: 35 Minutes

Ingredients

1 Tbsp Vegetable Oil	1 Green Pepper <i>Diced</i>
1 Onion <i>Diced</i>	150 Grams Chorizo <i>Diced</i>
2 Garlic Cloves <i>minced</i>	4 Chicken Breast <i>cut into small cubes</i>
1 Red Pepper <i>Diced</i>	200 Grams Long Grain Rice
400 Grams Chopped Tomatoes	300 ML Chicken Stock
1 Tsp Paprika	½ Tsp Dried Oregano
160 Grams Frozen Peas	Lemon Wedges optional for serving

Directions

1. Heat the vegetable oil in a large pot over medium heat. Add the diced onion, minced garlic, diced red and green bell peppers, and sliced chorizo. Sauté for 2-3 minutes until the vegetables start to soften and the chorizo releases its oils.
2. Add the chicken cubes to the pot and cook for about 5-6 minutes until they are browned on all sides. Stir in the long-grain rice, chopped tomatoes (with their juice), chicken stock, smoked paprika, dried oregano, salt, and black pepper. Mix well.
3. Bring the mixture to a boil, then reduce the heat to low. Cover the pot and let it simmer for about 15-20 minutes, or until the rice is cooked and the liquid has been absorbed.
4. Add the frozen peas to the pot. Stir everything together and cook for an additional 3-4 minutes until the peas are heated through.
5. Remove from heat and let it sit for a few minutes.
6. Serve the Spanish chicken and chorizo rice hot, garnished with fresh parsley and lemon wedges if desired.