

## PORTUGUESE PAELLA

### **INGREDIENTS:**

- 12 skinless chicken thighs (about 1 ½ lbs)
- 2 tsp chopped fresh rosemary (or ½ tsp dried rosemary)
- 1 ½ tsp salt, divided
- ½ tsp fresh ground black pepper
- 4 tsp extra virgin olive oil
- 2 links Portuguese chourico (chorizo), sliced into rounds
- 2 cup onions, chopped
- 3 cups red bell peppers, chopped
- 3 cups uncooked Arborio rice
- 1 cup diced plum tomatoes
- 2 tsp sweet paprika
- ½ tsp saffron threads, crushed
- 2 garlic cloves, minced
- 6 cup chicken broth
- 1 ½ lbs large shrimp, peeled and deveined
- 2 cups asparagus, cut diagonally
- 1 cup frozen peas, thawed

### **DIRECTIONS:**

1. Preheat oven to 400 degrees
2. Sprinkle chicken with rosemary, ½ tsp salt and black pepper
3. Heat oil in a large oven proof nonstick skillet or paella pan over medium-high heat.
4. Add chicken, cook for 3 minutes on each side or until lightly browned.
5. Remove chicken from pan, cover and keep warm
6. Add chorizo and cook until lightly browned.
7. Add onion and bell pepper, cook for 7 minutes, stirring constantly.
8. Add rice, tomato, paprika, saffron and garlic; cook for 1 minute stirring constantly.
9. Return chicken to pan.
10. Add broth and ¼ tsp of salt; bring to boil.
11. Wrap handle of pan with foil, cover pan.