Complexity level: Medium
Calories level: Middle-calories level
Price estimation: 5 - 10 $

Ingredients

 8
chicken drumsticks
 1⁄4
ground black pepper
 1⁄2
salt
 5 T
olive oil
 2
spanish chorizo sausage
 4 clv
garlic
 1
onion
 1⁄4 t
salt
 1⁄2
green bell pepper
 1⁄2
red bell pepper
 1
tomato (ripe)
 1⁄2 t
salt
 1⁄2 t
saffron (15-20 threads)
 2 c
rice (white)

Instructions

1. Clean chicken drumsticks if necessary and sprinkle with some salt and ground black pepper.
2. Heat 5 tablespoons of olive oil in a large skillet. When warm add chicken drumsticks and fry over medium heat for 3 - 4 minutes each side or until golden.
3. Transfer chicken drumsticks to a large pot.
4. Slice Spanish chorizo sausages and add to the skillet. Stir-fry over medium heat for 3 - 4 minutes.
5. Transfer chorizo slices to the pot with the chicken. (Do not turn on the heat)
6. Peel and chop cloves of garlic and onion.
7. Wash, deseed and chop peppers.
8. Add chopped garlic, onion and 1/4 teaspoon of salt to the skillet. Cook over low heat for 6 - 8 minutes.
9. Add peppers and cook over low heat for 5 - 7 minutes.
10. Wash, grate and add ripe tomato to the skillet. Cook over low-medium heat for 3 - 4 more minutes.
11. Transfer all the ingredients of the skillet to the pot with the chicken and chorizo.
12. Add rice to the pot and mix.
13. Place 1/2 teaspoon of salt and 15 - 20 saffron threads in a mortar. Use a pestle to grind.
14. Heat 2 1/4 cups of water.
15. Add some warm water to the mortar to dissolve the mixture. Then add dissolution to the pot and repeat this step until the water is over.
16. Heat the pot and mix all the ingredients.
17. Cover the pot and simmer for 18 - 20 minutes (depending on the rice variety).
18. Set the pot aside and let it cool for 4 - 5 minutes.
19. Serve warm and enjoy your Spanish chicken and rice recipe with chorizo! See more Spanish rice recipes [1].

Source URL: https://thespanishcuisine.com/recipes/Spanish-rice-with-chicken-and-chorizo

Links
[1] https://thespanishcuisine.com/recipes/Spanish-rice