



Arroz con pollo

NIBBLEDISH CONTRIBUTOR

Ingredients

6 chicken thighs

2 cups rice (short grains are best, but I used a long grain here)

1/4 cup each diced carrots, celery, and onion

1 cup diced tomatoes

1 teaspoon of smoked paprika

Pinch of Saffron threads

1 to 1 1/2 cup of chicken stock, as needed

Salt and pepper

1 cup frozen peas

Instructions

In a Dutch oven or 12" iron skillet, brown the chicken, skin side down, over high heat until the skin has browned and some schmaltz is accumulated.

Remove the chicken and hold on a platter. Lower the heat to medium low and add the rice. Stir to coat the rice with the schmaltz and gently cook until the rice appears opaque, as for risotto.

Add the vegetables and seasonings to the rice and stir to combine. Add 1 cup of stock and bring to the boil. Place the thighs on top of the rice, browned skin side up. Add any accumulated juices.

Bake in a 350 degree oven for about 1/2 hour, adding more stock if the rice becomes too dry.

About 5 minutes before the rice is done, add the peas and return to the oven.