

Chorizo, Chicken & Prawn Baked Rice

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Chicken, chorizo and king prawns are baked in the oven with onion, chilli and chicken stock - it's as simple as that. No need to stand over the stove constantly stirring, as everything gets cooked in the oven.

Ingredients:

450g chicken thigh pieces
125g chorizo sausage, casings removed
125g king prawns, deveined, heads removed if you desire
150g paella rice
250ml-500ml chicken stock
1 onion
1 red pepper
1 tbsp. mixed dried herbs
1 tbsp. olive oil
2 tsp. chilli powder

Directions:

1. Finely dice the onion. Slice the red pepper in half, remove the seeds and pith and then dice the flesh. Dice the chicken and thickly slice the chorizo.
2. Preheat oven to 180C. Heat the oil in a large ovenproof pan. Add the onions and fry for 2-3 minutes until browning, then fry until browned.
3. Stir in the chorizo and red pepper. Add 250ml chicken stock, stir well, season with herbs, chilli powder, salt and pepper to taste and stir again. Stir to combine and bake in the oven for 45 minutes.
4. Add the rice and bake for another 10 minutes. If it has dried out, add a little more stock. Add the chicken thighs, stir and bake for another 20 minutes, then stir in the prawns. Bake for another 5 minutes until cooked through, then stir well and serve.

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