

Spicy Chicken and Chorizo Baked Rice

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This simple oven dish is packed full of protein, spice and flavour. Chorizo, onion, wine and rice are cooked together for a while on the stove then baked in the oven until tender. For a little extra richness, top with grated cheddar cheese.

Ingredients:

200g arborio rice
400ml chicken stock
100ml white wine
1 dried red chilli
1 tbsp. butter
1 tbsp. olive oil
1 onion
50g chorizo
4 drumsticks or chicken thighs
Salt and pepper to taste

Directions:

1. Finely dice the onion and roughly chop the chorizo. Melt butter and olive oil together in the frying pan and add the chorizo. Fry until the chorizo starts to release some oils, then add the diced onion and cook until softened and translucent.
2. Add chicken drumsticks, wine, salt, pepper and the dried chilli - crumble the chilli into the pan. Simmer for ten minutes.
3. Add the stock, bring to the boil and stir well then add the rice. Bring back to a simmer. Pour into a baking tin and then bake in a 200C oven for 10-15 minutes until the rice is tender.

Author: Laura Young