

Less than 45 minutes

Serves 4-6

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Ingredients:

- 3 Tbsp (45ml) olive oil
- 1 pack chicken (drumsticks and thighs)
- Salt and milled pepper
- ½ coil (150g) chorizo sausage
- 1 packet (200g) fine green beans, trimmed
- 1 onion, chopped diced
- 2 red peppers, finely chopped
- 2 small cloves garlic, finely chopped
- 2 tomatoes, grated
- 320g arborio rice
- 1-2 tsp (5-10ml) smoked paprika
- 3-4 strands saffron (optional)
- 5 cups (1.25L) hot chicken or vegetable stock
- Fresh parsley and aioli, for serving

Method:

1. Heat half the oil in a large ovenproof pan.
2. Fry chicken for 3-4 minutes or until golden all over. Season.
3. Add chorizo and beans and fry for another minute. Remove and set aside.
4. Add remaining oil to the same pan and fry onion until soft.
5. Add peppers, garlic and tomato and fry for about 5-8 minutes.
6. Increase heat and stir in rice and paprika and fry for a few seconds.
7. Combine saffron, if using, with hot stock and add to pan. Season.
8. Return chicken, chorizo and beans to pan.
9. Briefly stir to combine, then refrain from stirring for the rest of the cooking time.
10. Simmer for 3 minutes, reduce heat and simmer until liquid is just below rice level.

11. Preheat oven to 180°C.
12. Cover with foil and bake for 5 minutes.
13. Remove and allow to rest for 5 minutes.
14. Top with parsley and serve with aioli and lemon wedges on the side.