

Chicken

Lemon-Garlic Spanish Chicken Thighs and Rice Pilaf

Rachael Ray
30 Minute Meals

Servings: 4

4 tablespoons butter
1/4 cup broken pieces thin spaghetti
1 cup rice
3 cups chicken stock
salt
pepper
2 tablespoons extra-virgin olive oil
1 pound (5 links) cured chorizo, casings removed and sliced on an angle 1-inch thick
8 chicken thighs
4 small onions, quartered lengthwise with the roots intact
2 small regular or meyer lemons, sliced crosswise about 1/2-inch thick
3/4 cup pimiento-stuffed green olives
6 large cloves garlic, thinly sliced
2 bay leaves
2 teaspoons sweet smoked paprika
1/2 cup dry white wine or 1/3 cup dry sherry
1/2 cup flat-leaf parsley, chopped

In a large saucepan, melt three tablespoons of butter over medium heat. Add the pasta and toast for 3 minutes. Stir in the rice to coat.

Add two cups of chicken stock and bring to a boil, then cover the pot, lower the heat and simmer for 15 minutes. Fluff with a fork. Season with salt and pepper.

In a large, deep skillet, heat one tablespoon of olive oil over medium-high heat. Add the chorizo and cook, turning, until browned, about 2 to 4 minutes. Transfer to a paper-towel-lined plate.

Season the chicken with pepper and add to the drippings in the skillet. Cook over medium heat, turning, until browned, about 15 minutes. Transfer to a plate.

Add the remaining one teaspoon of olive oil to the skillet. Add the onions, season with salt and pepper and cook for 2 minutes.

Add the lemons, olives, garlic, bay leaves and paprika. Cook for 2 minutes.

Add the wine and cook, scraping up the browned bits.

Stir in the remaining cup of chicken stock.

Return the chicken and chorizo to the skillet. Cover the pan and simmer for 5 minutes. Transfer all of the solids to a platter.

Reduce the sauce for 1 minute over high heat, then stir in the remaining one tablespoon of butter and the parsley.

Pour over the chicken. Discard the bay leaves.

Serve on the pilaf.

Per Serving (excluding unknown items): 792 Calories; 48g Fat (55.2% calories from fat); 38g Protein; 49g Carbohydrate; 3g Dietary Fiber; 189mg Cholesterol; 1877mg Sodium. Exchanges: 2 1/2 Grain(Starch); 4 1/2 Lean Meat; 2 Vegetable; 6 1/2 Fat.