

## Arroz con Pollo | bites out of life

Adapted from [Food and Wine](#)

- 1 tablespoon olive oil
- 8 skinless chicken thighs
- salt and pepper, to taste
- 2 ounces Spanish chorizo, casings removed and cut into 1/4-inch dice
- 1 small onion, chopped
- 2 cloves garlic, minced
- 1 red bell pepper, chopped
- 1 green bell pepper, chopped
- 1 15-ounce can whole tomatoes, drained and chopped
- 1 tablespoon tomato paste
- 2 cups low-sodium chicken stock
- 1 cup long-grain rice



- 1) In a large soup pot, heat the oil on medium high. Season the chicken with salt and pepper on both sides, and then cook until well-browned, turning once. Set aside and pour off all but 2 tablespoons of the fat from the pan.
- 2) Reduce the heat to medium low and add the chorizo, onion and garlic. Cook, stirring occasionally, until the onions start to become translucent, about 2 minutes. Add the bell peppers and cook an additional 3 minutes, until the peppers start to soften.
- 3) Add the tomatoes, tomato paste, broth, and more salt and pepper. Bring to a simmer and stir in the rice. Add the chicken in an even layer. Simmer, partially covered, over moderately low heat until the chicken and rice are just done, 25-30 minutes. (Or, if your stove is like mine, check and stir every 15-20 minutes and expect a longer cooking time.)

From: <http://www.bitesoutoflife.com/2011/11/03/arroz-con-pollo/>