**Chicken and Chorizo Paella**

Homemade Chicken and Chorizo Paella is the best! Made with Spanish chorizo, chicken thighs, sofrito, and saffron. The flavors are so deep and satisfying!

**Ingredients**

* 4 chicken thighs (preferably boneless)
* 1 medium yellow onion, small diced
* 1 red bell pepper, seeded and small diced
* 4 cloves garlic, minced
* 1/2 teaspoon smoked paprika
* 8 oz semi-smoked Spanish chorizo (cut into ¼ inch pieces)
* 2 cups Arborio rice
* 1 can (15 oz) diced tomatoes
* A large pinch of saffron threads and a chilli (fresh or dried)
* 3 1/4 cups chicken broth plus 2 tablespoons, divided
* 1 cup frozen peas
* Salt and pepper
* Olive oil
* Chopped Italian parsley for garnish
* Lemon wedges

**Instructions**

1. Combine the large pinch of saffron threads with 2 tablespoons chicken broth to let it infuse. Set aside.
2. Season chicken with salt and pepper on both sides. Heat about 1 tablespoon olive oil in a large 12 inch shallow skillet or paella pan over medium heat. Cook the chicken about 7-8 minutes per side, until browned and cooked through. Remove from pan and transfer to a plate.
3. To the same pan, add the onions, bell peppers, garlic, and smoked paprika, adding more olive oil to the pan if needed. Cook until softened and fragrant. Add chorizo to the pan and cook for about 3 minutes until brown, stirring occasionally.
4. Add the rice and diced tomatoes, and stir. Cook about 2-3 minutes.
5. Stir in the 3 1/4 cups of chicken broth and saffron threads along with the liquid. Season with 1 teaspoon salt and ¼ teaspoon ground black pepper. Increase heat to high and bring back down to a simmer. Add peas and return chicken to the pan.
6. Cook uncovered for 20-25 minutes on low, rotating occasionally if one side of the pan is cooking less than the other. This will also prevent the bottom from burning.
7. Remove from heat and cover with foil for 10 minutes. During this time, the rice will absorb the remaining liquid and flavors.
8. Serve with parsley and lemon wedges. Enjoy!

**Recipe Notes**

1. **Equipment:** paella pan or a shallow skillet, about 2 inches deep. This recipe requires a 12-inch skillet.
2. **Heat control:** Traditional paella is cooked over the grill set up a certain way to heat up a large pan evenly. On a regular stove, rotate the pan occasionally if one side of the pan is cooking less than the other. This will also help prevent the bottom from burning.
3. **Chicken:** feel free to use chicken breast (cubed) instead.
4. **Spanish chorizo:** I used semi-cured Spanish chorizo, which is not fully cooked, because it's got more moisture, color, and flavor. You can also used fully smoked Spanish chorizo, just be sure to remove the casings.
5. **Saffron:** saffron threads can be expensive, but it's a must for depth of flavor and essence in paellas.
6. **Lemon wedges:** a squeeze of fresh lemon juice takes this paella to the next level!