

# Cuban Chicken Thighs with Chorizo

**Category:** Chicken

**Servings:** 4

**Rating:** 9

**Source:** Bon Appetit, January 2007

## Description:

We served a South African Merlot with this dish and it matched very well. The wine was rough and strong, which is unusual for a merlot. The Cedar Creek merlot and the Australian shiraz that we also had on hand (both good wines in other circumstances) did not match as well.

## Ingredients:

!lime juice	1/4 cup
'cilantro	1/4 cup fresh stems chopped coarsely
!olive oil	2 tablespoons
!lime peel	1 tablespoon, grated zest
!thyme	1 tablespoon fresh
'jalapeno pepper	2 small, seeded and chopped
'paprika	2 teaspoons, sweet Hungarian
'pepper	2 teaspoons fresh ground
'cumin	1 teaspoon, ground
!salt	1/2 teaspoon
'allspice, ground	1/4 teaspoon, ground
'chicken thighs	8, bone in, skin on, fat removed
'chorizo	1/2 pound, skinned and cut into bite size pieces
'onion	2 cups, chopped
'red bell pepper	1/2 cup, chopped
'garlic	3 cloves, chopped
'arborio rice	1 1/2 cups
'chicken broth	2 cups
'tomato	4-6 small tinned, chopped with some of the juice
'saffron	1/4 teaspoon threads, crushed
'pimento	1 whole, rinsed and sliced
'cilantro	1/2 cup, coarsely chopped
!lime	wedges

## Instructions:

Whisk the first 11 ingredients in a medium bowl and add to the chicken in a large resealable plastic bag. Seal the bag and turn several times to coat the chicken. Refrigerate for at least 4 hours and up to 1 day, turning the bag occasionally. Transfer the chicken to a plate and reserve the excess

marinade.

Heat one tablespoon of oil in a heavy large wide pot over medium heat. Sauté the chorizo until it is beginning to brown and its fat begins to render, about 3 minutes. Transfer the chorizo to a medium bowl and increase the heat to medium-high. Add the chicken thighs skin side down and sauté them until they are brown, about 5 minutes per side. Transfer to a plate and pour off all but 3 tablespoons fat. Sauté the chopped onions for about 4 minutes, scraping up any browned bits. Add the bell pepper and garlic and continue cooking until the onions are translucent, about 2 minutes. Mix in the rice, stirring to blend with the vegetables. Add most of the broth, tomatoes with juice, paprika, saffron, and reserved marinade. Bring to a boil, stirring to blend. Return the chicken, chorizo, and any accumulated juices to the pot, pressing chicken partially into rice.

Reduce the heat to low, cover, and simmer for 15 minutes. Arrange the pimento strips over the chicken pieces. Cover and continue to simmer until the rice is tender and the chicken is cooked through, adding more broth by 1/4 cupfuls if the rice is dry, about 10 minutes longer. Season to taste with salt and pepper.

Transfer the rice and chicken to large shallow bowl. Garnish with cilantro and lime wedges and serve.