

# Make Chicken Paella in Under an Hour

Active Time	Total Time	Yield
30 Mins	55 Mins	Serves 8 (serving size: 1 chicken thigh and about 1/2 cup rice mixture)

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A Spanish dish from the Valencia region, paella is named for the cooking vessel itself: a round, shallow pan made of carbon steel that heats quickly and evenly. A good paella pan helps develop the socarrat, or crispy layer of rice crust on the bottom that's the most prized part of the dish. A large skillet will work as well if you don't have a paella pan. Look for short-grain Bomba or Valencia rice at specialty markets. Be aware that risotto rice like Arborio won't work here, since paella rice isn't meant to be creamy.

## Ingredients

1 teaspoon  
grated lemon  
rind

## How to Make It

### Step 1

Stir together lemon  
rind, juice, and  
saffron in a small

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2 tablespoons  
fresh lemon  
juice

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1/2 teaspoon  
saffron  
threads,  
crushed

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3 tablespoons  
olive oil

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8 (6-oz.) skin-  
on, bone-in  
chicken  
thighs, divided

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1 teaspoon  
black pepper

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1 1/2  
teaspoons  
kosher salt,  
divided

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1 1/2 cups  
chopped  
yellow onion

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bowl; set aside.

## Step 2

Heat oil in a 13- to 15-inch paella pan or skillet with lid over medium-high.

Sprinkle chicken with black pepper and 3/4 teaspoon salt. Add 4 chicken thighs to pan; cook, skin side down, until golden brown, about 6 minutes. Turn chicken over; cook until browned, about 3 minutes. Transfer chicken to a plate; repeat with remaining 4 chicken thighs. Add onion, thyme, and garlic to pan; cook, stirring often, 4 minutes. Add rice; cook, stirring often, 2 minutes. Add wine; cook until reduced by about half, about 2 minutes. Stir in

1 1/2  
tablespoons  
chopped fresh  
thyme

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5 garlic  
cloves,  
minced

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1 1/2 cups  
uncooked  
Bomba rice

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1/3 cup dry  
white wine

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3 cups  
unsalted  
chicken stock

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2 cups frozen  
green peas

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1 red bell  
pepper, torn  
into pieces

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3 tablespoons  
chopped fresh  
flat-leaf  
parsley

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lemon juice mixture,  
stock, and remaining  
3/4 teaspoon salt.

Nestle chicken, skin  
side up, into rice.

Cover and reduce  
heat to medium;  
simmer until rice is  
just al dente, about  
18 minutes. Uncover  
pan.

### Step 3

Add peas and red  
pepper pieces.

Increase heat to  
medium-high; cook  
until rice begins to  
brown on the bottom  
and edges of pan,  
about 5 minutes.

Remove from heat.

Sprinkle with  
parsley; serve with  
lemon wedges.

# Lemon wedges

## Nutritional Information

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- Calories 459,
- Fat 18g,
- Satfat 4g,
- Unsatfat 14g,
- Protein 40g,
- Carbohydrate  
38g,
- Fiber 4g,
- Sugars 4g,
- Added sugars  
0g,
- Sodium  
569mg,
- Calcium 2%  
DV,
- Potassium 4%  
DV.

