

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.

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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

1/2 teaspoon
saffron
threads,
crushed

3 tablespoons
olive oil

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

1 teaspoon
black pepper

1 1/2
teaspoons
kosher salt,
divided

1 1/2 cups
chopped
yellow onion

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

lemon juice mixture,
stock, and remaining
3/4 teaspoon salt.
Nestle chicken, skin
side up, into rice.

5 garlic
cloves,
minced

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

1 1/2 cups
uncooked
Bomba rice

1/3 cup dry
white wine

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.

3 cups
unsalted
chicken stock

Remove from heat.

2 cups frozen
green peas

Sprinkle with
parsley; serve with
lemon wedges.

1 red bell
pepper, torn
into pieces

3 tablespoons
chopped fresh
flat-leaf
parsley

Lemon

wedges

Nutritional Information

- 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.

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