

# Chicken Paella

(serves between 32 - 40)

- 5-6 pounds BONED chicken thighs, cut-up
- course salt and pepper
- 10 tablespoons Olive Oil (divided for browning chicken)
- 5 red bell peppers (ribs and seeds removed) thinly sliced
- 2 links precooked Spanish chorizo, chopped (located at Stop & Shop in Ridgewood). **Can be replaced with a non-pork sausage, if necessary.**
- 2 lg onions, chopped
- 10 garlic cloves, minced (I use the jar)
- (5) cans (14.5oz) fire roasted diced tomatoes
- (5) cups Arborio rice
- (5) cans (14.5 oz) reduced sodium chicken broth
- (4) boxes (10 oz) frozen peas

Season chicken with salt and pepper. In a large Dutch Oven or heavy-bottomed pot, heat oil over medium high heat using enough oil to coat bottom of pan. Working in batches, cook chicken (do not over crowd) until cooked through (about 5min). Transfer to plate (reserve port); set aside. For such a large recipe, I use 2-3 pots.

Place bell pepper, chorizo, onion, garlic and tomatoes (with their juice) in pot; season with salt and pepper. Cook, stirring occasionally, until liquid has evaporated, approx 4-6 min.

Add rice; cook, stirring, until translucent around edges, 1-2 minutes. Add broth and chicken; bring to a boil. Reduce to a simmer; cover and cook until rice begins to soften, about 10minutes. Add peas and cook for another 2-3 minutes.