

## Chicken with Saffron Rice

(Arroz con Pollo)

Serves 6-8

- 1.6 kg chicken thighs and drumsticks
- Salt, to taste, plus 1¼ tsp.
- Freshly ground black pepper, to taste
- 2 T olive oil
- 1 yellow onion, finely diced
- 1 red bell pepper, seeded and finely diced
- 1 bay leaf
- ¼ tsp crumbled saffron
- ¼ tsp red pepper flakes
- 5 garlic cloves, minced
- 120 ml dry sherry
- 595 ml chicken broth
- 1 can diced tomatoes with juices
- 585 g medium-grain rice
- 90 g green olives, pitted and halved
- 1 T minced fresh flat-leaf parsley



1. Preheat to **180°C**.
2. Season the chicken with **salt** and **black pepper**.
3. In a Dutch oven over **medium-high heat**, warm 1 T of the **olive oil**. Working in batches, brown the chicken on all sides, **7 to 8 minutes per batch**. Transfer to a plate. Discard the fat in the pot, then wipe out the pot with paper towels.
4. In the same pot over **medium heat**, warm the remaining 1 T **olive oil**. Add the **onion**, **bell pepper**, **saffron** and **red pepper flakes** and cook, stirring occasionally, until the onion is translucent, **about 10 minutes**.
5. Add the **garlic** and cook, stirring constantly, for **30 seconds**.
6. Add the **sherry** and cook until slightly reduced, **about 1 minute**.
7. Add the **chicken**, **broth**, **tomatoes** and **bay leaf** and their juices and bring to a simmer. Reduce the heat to **medium-low**, cover and **cook for 20 minutes**.
8. Stir in the **rice**, **olives**, the 1¼ tsp **salt** and **black pepper**. Increase the heat to **medium-high** and bring to a simmer.
9. Cover the pot, transfer to the oven and **bake for 30 minutes**, stirring once halfway through the cooking time.
10. Remove the pot from the oven and **let stand for 10 minutes**.
11. Sprinkle the chicken with the **parsley** and serve immediately.