

# Cuban Paella

Serves 8

## Cuban Spice Paste:

¼ cup Spanish or Hungarian paprika  
2 teaspoons minced garlic  
¼ cup fresh squeezed lime juice  
2 tablespoons rum (optional)  
1 ½ teaspoons salt  
1 teaspoon fresh ground pepper  
½ teaspoon ground oregano  
½ teaspoon ground cumin  
2 tablespoons olive oil



2.5 lbs chicken thighs, trimmed and cut into approximate 1.5" chunks  
1 tablespoon olive oil  
2 cups chopped onions  
2 tablespoons chopped garlic  
4 ounces Spanish chorizo, wrapping removed and thinly sliced  
2 cups Arborio rice  
3 cups low-sodium chicken broth  
1 cup canned diced tomatoes  
¼ teaspoon saffron  
2 tablespoons capers, drained  
½ cup fire-roasted red bell peppers, cut into strips  
16 large shrimp, peeled and deveined but tails left on  
2 cups frozen artichoke hearts or two cups green beans, fresh or frozen, cut into 2" pieces

In a medium bowl or zip-top bag, combine paprika, garlic, lime juice, optional rum, salt, pepper, oregano, cumin and olive oil to make a paste. Toss in the chicken thigh chunks and coat well. Refrigerate, turning occasionally, for up to 16 hours or proceed with the recipe if in a hurry.

Preheat the oven to 350d. Heat oil in a large, deep skillet over medium-high heat. Add half the chicken, leaving excess marinade in the bowl to add later. Brown on each side for 3-5 minutes per side, then remove. Cook the other half of the chicken in the same way and remove from the pan.

Reduce the heat to medium and add the chorizo. Saute, stirring occasionally, for 2-3 minutes and remove from the pan. Add the onions and garlic to the pan and cook, scraping up any browned bits from the bottom of the pan, until soft (about 5 minutes). Add the rice and cook, stirring, until well coated with the onion mixture. Pour in the stock, tomatoes, saffron, and any remaining marinade. Bring to a boil, then reduce to a simmer, cover and cook for 15 minutes. Stir in the capers, cover and transfer to the oven. Bake for 20 minutes. Remove from the oven and scatter the surface of the rice with the fire-roasted pepper, chorizo, shrimp, and artichokes or green beans. Gently pat the ingredients into the top layer of rice, cover and bake for 10 additional minutes or until the rice is tender, the liquid is absorbed and the shrimp are opaque and pink. Stir together before serving.