**Mark Bittman’s Simple Paella**

2 cups chicken stock

2 tbsp. olive oil

1 bone-in skin on chicken thigh, patted dry

½ medium onion, diced

½ green pepper, diced

1 tbsp. minced garlic

4 oz. Spanish chorizo

1 tsp. smoked paprika

½ cup tomato puree

Salt and pepper (to taste)

1 cup short or medium grain rice, preferably paella or Arborio

1 cup peeled shrimp (about ½ lb.) cut into ½” chunks

Fresh parsley to garnish

1. Heat oven to 450\*F. Warm the stock in a small saucepan.

2. Put oil in paella pan, or an ovenproof skillet (cast iron works well), over medium-high heat.

3. When hot, saute chicken in oil until deeply browned on both sides, then add onion, green pepper, and garlic, sprinkle with salt and pepper, and cook until soft.

4. Add the chorizo, paprika, approximately ¼ cup chicken broth, and the tomato puree; bring to a boil and cook for 5 minutes, stirring occasionally.

5. Add the rice, scattering it in the pan as evenly as possible and cook, stirring occasionally, until it’s shiny another minute or two. Carefully add the rest of the warm stock and stir until just combined, then stir in the shrimp.

6. Put the pan in the oven and bake, undisturbed, for 15 minutes. Check to see if the rice is dry and just tender. If not, return the pan to the oven for 5 minutes. If the rice looks too dry at this point, but still isn’t quite done, add a small amount of stock or water. When the rice is ready, turn off the oven and let it sit for at least 5 and up to 15 minutes.

7. Remove the pan from the oven and sprinkle with parsley. If you like, put the pan over high heat for a few minutes to develop a bit of a bottom crust before serving.