

# Partly Paella

- 2 Spanish chorizo sausages, sliced
- 1 lb. boneless, skinless chicken thighs
- 1 tsp. paprika
- ½ tsp. salt
- fresh ground pepper
- 2 Tbsp. olive oil
- 4 each crimini and bella brown mushrooms, cubed
- ¼ c. + ½ c. dry sherry
- 1 c. chopped onion
- ½ cup chopped red bell pepper
- 2 cloves garlic, pressed
- 14.5 oz can petite diced tomatoes, drained
- 14.5 oz can chicken broth
- 1 ¼ c. quick-cooking couscous (i.e. Near East)
- 1 c. frozen peas, thawed
- ¼ c. chopped parsley
- ⅓ c. almond slices

Combine paprika, salt and pepper; rub into chicken pieces and cut into 2" chunks. Combine ½ c. dry sherry and chicken broth in glass measuring cup. In a large sauteuse pan, cook the chorizo slices; remove from pan. Add 1 Tbsp. olive oil to heat. Add chicken pieces and cook through; remove from pan. Add 1 Tbsp. olive oil and stir-fry mushrooms; remove from pan. Deglaze pan with ¼ c. sherry. Add onions; cook for 2 minutes before adding red pepper. Stir and cook until softened before adding garlic. Stir in tomatoes. Microwave sherry/broth mixture 2 minutes at full power. Meanwhile, add peas and return meats + mushrooms to pan; mix in to heat. Pour couscous over mixture; add hot broth. Stir to combine well. Turn off heat, cover, and let stand 5 minutes. Fluff with a serving fork, garnish with parsley and almonds before serving.

*Serve with Cooper-Garrod Cabernet Franc*