

GUASTELLO'S VILLAGE MARKET

Spanish Baked Rice with Chorizo and Chickpeas

Serves 6

Ingredients

2 tablespoons olive oil
1 small yellow onion, finely chopped
Kosher salt
8 to 12 ounces chorizo, chopped into 1/2-inch cubes (fully-cooked Spanish or smoked, Spanish-style chorizo)
1 whole head of garlic, rinsed but not peeled
½ cup currants (raisins can be substituted)
1 15-ounce can of diced tomatoes, including juice
1 ½ teaspoons paprika (smoked or regular)
1 16-ounce can of chickpeas, drained and rinsed
2 ¼ cups Arborio rice (or Carnaroli rice or Spanish paella rice)
5 cups chicken stock (ideally homemade; unsalted or reduced sodium if purchasing)

Heat oven to 400° F.

Heat olive oil over medium heat in a wide, ovenproof braiser or cazuela with at least a 3 1/2-quart capacity. (Alternatively, use a Dutch oven with an equivalent capacity, or start the dish in a large pot and transfer to a baking dish that holds at least 3 1/2 quarts). Add the onions, season with a pinch of salt, and sauté until tender, about 6 to 8 minutes. Add the chorizo and cook until it starts to render a bit of its fat, stirring occasionally, another 2 to 3 minutes.

Stir in the whole head of garlic and currants, stirring well to integrate and coat in the fat, and cook another 2 to 3 minutes. Add the tomatoes, paprika, 2 teaspoons kosher salt, and chickpeas, and cook until the tomatoes start to gently simmer. Add the rice, stirring well to evenly coat, and cook for another 3 to 4 minutes to toast the grains. Add the chicken stock and position the garlic in the center of the rice. Bring the stock to a boil, then put the pan (uncovered) in the oven.

Bake for 30 to 40 minutes, or until the rice is tender and all of the stock has been absorbed. (Check at 25 minutes.) If using a Dutch oven, the cook time will be closer to 40 to 50 minutes.

Serve warm or at room temperature, making sure everyone gets a few garlic cloves.

Credit: food52.com