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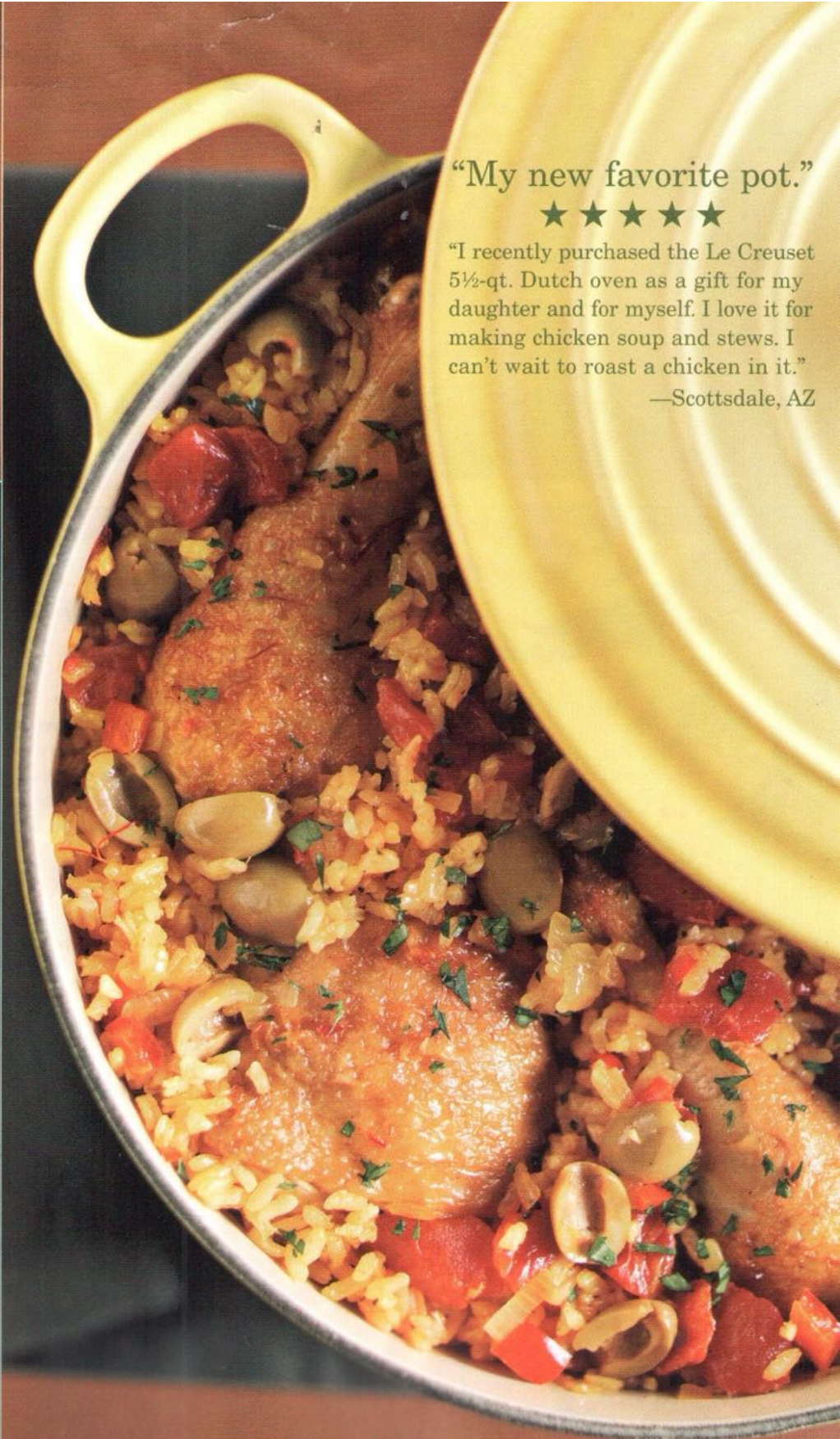
## chicken with saffron rice

- 3½ lb. chicken thighs and drumsticks
- Salt and freshly ground black pepper, to taste
- 2 Tbs. olive oil
- 1 yellow onion, finely diced
- 1 red bell pepper, seeded and finely diced
- ¼ tsp. crumbled saffron
- ¼ tsp. red pepper flakes
- 5 garlic cloves, minced
- ½ cup dry sherry
- 2¼ cups chicken broth
- 1 can (14½ oz.) diced tomatoes with juices
- 3 cups medium-grain rice
- ½ cup green olives, pitted and halved
- 1 Tbs. minced fresh flat-leaf parsley

Preheat oven to 350°F. Season chicken with salt and black pepper. In Dutch oven over medium-high heat, warm 1 Tbs. oil. Brown chicken in batches, 7–8 minutes per batch. Transfer to plate. Discard fat; wipe out pot.

In same pot over medium heat, warm 1 Tbs. oil. Cook onion, bell pepper, saffron and red pepper flakes about 10 minutes. Add garlic; cook 30 seconds. Add sherry; cook 1 minute. Add chicken, broth, tomatoes and juices. Bring to simmer, reduce heat to medium-low, cover and cook 20 minutes. Add rice, olives, 1¼ tsp. salt and black pepper. Increase heat to medium-high; bring to simmer. Cover; bake in oven 30 minutes, stirring once halfway through. Let stand 10 minutes. Sprinkle with parsley. Serves 6–8.

Williams-Sonoma Kitchen



“My new favorite pot.”



“I recently purchased the Le Creuset 5½-qt. Dutch oven as a gift for my daughter and for myself. I love it for making chicken soup and stews. I can’t wait to roast a chicken in it.”

—Scottsdale, AZ