

COUSCOUS “PAELLA” WITH SHRIMP, CHICKEN & CHORIZO

Prepared by: Ryan McElwain

Source: Marcus Off Duty

Serves 6

4 tablespoons olive oil
½ pound dry Spanish chorizo, cut into chunks
½ pound boneless, skinless chicken thighs, cut into 1-inch cubes
1 medium red onion, thinly sliced
1 red bell pepper, chopped
2 garlic cloves, crushed
1 (8-ounce) jar roasted red peppers, drained and sliced
2 teaspoons Harissa
3 ripe tomatoes, chopped
1 cup canned crushed tomatoes
1 ½ cups couscous
1 cup chicken broth or dry white wine
1 cup water
1 pound jumbo (U10) shrimp, shell-on but deveined
Juice of 1 lemon
1 tablespoon chopped fresh cilantro
1 tablespoon chopped fresh parsley

Heat 3 tablespoons of the olive oil in a large skillet over medium heat. Add the chorizo, chicken, onion, bell pepper, and garlic and cook until the onion and pepper are starting to soften and the chicken is starting to brown, about 5 minutes. Add the roasted peppers and harissa and cook for 3 minutes to develop the flavors.

Add the chopped tomatoes, crushed tomatoes, couscous, broth and water. Bring to a boil, cover, reduce the heat, and simmer for 3 minutes. Add the shrimp, pushing it down into the couscous. Cover and simmer for 2 minutes. Turn off the heat and let the paella sit for 10 to 15 minutes to absorb the liquids.

Combine the remaining 1 tablespoon olive oil, the lemon juice, cilantro, and parsley in a small bowl. Spoon the couscous into serving bowls, drizzle the oil on top, and serve.

Ryan's Notes: Pretty straightforward. Probably would brine the chicken and make my own harissa to boost the flavor. I would make it again.