

Prepare and butterfly 1-1/2 lbs chicken legs and wings.

Saute chicken 1/4c olive oil in 3-quart saute pan over med-high heat turning once. Lower heat and cover, to finish cooking.

Remove chicken when cooked through. Pour off excess oil, leaving 3T. Add and saute 1/4 lb. thin sliced chorizo or portuguese sweet sausage. Add coarse chopped medium onion, saute till half-done.

Add and brown while stirring 1c short-medium grain rice.

Add 28oz. can sliced Italian plum tomatoes with juice (4c).

Add 6 large cooked shrimp.

Add 1-1/2c chicken boullion and deglaze pan.

(Optional: Add 12 scrubbed Littleneck clams)

Make sure the ingredients are evenly distributed, gently pat down the top.

Cook covered and without stirring over medium heat until the rice is done and the liquid is evaporated, 20-25 min.

After cooking has progressed 15 mins, add on to top (do not stir) 1 can (1-1/2c) cooked butter beans or other flat beans or any white beans.

If the liquid evaporates too quickly add more stock as needed over the top, but do not stir. Do not allow the rice (at the bottom) to burn.

Remove from heat when done. Let stand 10-15 to absorb moisture.

Serve with tabasco, Red wine.

NOTE: I have cooked this dish uncovered with medium-high heat for many years but always worried about rice burning. It's safer to cook covered at moderate heat. If there is too much liquid after rice is done, just uncover cook a bit longer. Excess liquid will absorb.

NOTE: This dish will not keep for leftovers. Rice gets mushy.

See new recipe (Quick Arroz Con Pollo, a soup) with all ingredients except rice and shrimp. Served with cooked rice on the side. Great for leftovers and freezes well.