

# Shenandoah Vineyards

## Wine Country Paella

This is an easy “Rice and anything dish.” The following is for mushroom and chicken, but rabbit is also delicious. If seafood (any combo) is substituted, it does not need to be sautéed ahead of time.

2 lbs	chicken thigh meat
1 lb	chorizo (or your favorite sausage)
1	onion, chopped
8 oz	mushrooms, sliced
1 ½ tsp	paprika
2-3 tbs	olive oil
2 cups	Spanish or Arborio rice
4 cups	chicken stock
½ cup	<b>Shenandoah Vineyards Sauvignon Blanc</b>
2 large	tomatoes, chopped
Pinch	saffron (optional)

Brown the chicken in the oil in a 12 -14” Paella pan, or oven safe skillet. Remove the chicken, and sauté the onions, mushrooms, and chorizo. Add the wine; reduce by half.

Add the tomatoes, paprika, and saffron. Return the chicken, add the rice; salt and pepper to taste. Add the stock and transfer to 450 degree oven. Bake 15-20 minutes.

Serve in the same pan. Serves six as a main course.

Enjoy with Sauvignon Blanc.