

### INGREDIENTS

12	chicken pieces
6	chorizo or Andouille sausages
½ cup	chicken stock
½ cup	white wine
2 tbs	butter
¼ cup	olive oil
1 each	green and yellow pepper
1	onion
2 cloves	garlic
1 ½ cups	long grain rice
1 can	diced tomatoes with juice
3 bay leaves, 2 tsp dried thyme, 1 tsp fennel seeds, salt and pepper.	



### PREPARATION

Put oil, butter and spices in the bottom of the pan.  
Dice the peppers, onions and garlic and put them in the pan.  
Add rice and can of tomatoes. Pour the liquids into the pan.  
Place cut sausage and chicken pieces on top of rice.

Set oven to Convection plus, 325 degrees, 100% humidity, 60 minutes.  
Add cooking stage, broil, 437 degrees, 50% humidity, 5 minutes.