

?Kaldereta or Caldereta's name is derived from the Spanish word caldera meaning cauldron.? That seems to make perfect sense. This is clearly a Home Cook, rather than Street Food, sort of recipe.

Ingredients:-

6 Chicken Drumsticks
2 Carrots, chopped
2 Potatoes, pealed and cubed
400ml of Chicken Stock
4 Tbsp of Soy Sauce (Gluten free for us)
1 of each Small Red & Green Peppers, sliced
4 Cloves of Garlic, minced
1 Red Onion, sliced
130g Liver Pate
400ml of Passata
1 Tbsp of Sugar
6 Silver Skin Pickled Onions
½ a cup of frozen Peas
100g of Chorizo, chopped
1 Tsp of Garlic Powder
Salt & Pepper to season
Oil to Fry

Method:-

(1) In a bowl marinade the Chicken with the Soy Sauce, Garlic Powder and ½ a Tsp of ground Black Pepper.
(2) Pop in the fridge for at least half an hour.
(3) Heat Oil in a frying pan and fry the Potatoes until lightly browned.
(4) Add the Carrots and cook for a further few minutes.
(5) Add the sliced Peppers and cook for a further minute.
(6) Remove and set aside.
(7) In the same frying pan fry the marinaded Chicken until lightly browned, turning regularly.
(8) Add the minced Garlic and sliced Onions and cook until aromatic.
(9) Add the Pate, Chorizo, Chicken Stock and Sugar.
(10) Cover and simmer over a medium heat for 15 minutes.
(11) Add the Passata and allow to simmer for a further 10 minutes.
(12) Return the fried Potatoes, Carrots and Peppers to the pan and stir well.
(13) Simmer until everything is heated through and then add the Peas.
(14) Season with Salt and Pepper and simmer for a further 2 minutes.

This was a really hearty meal. Possibly better suited to a winter evening, than a very hot Autumn one. But there?s not much we can do about the weather!