



While searching for inexpensive bits of Chicken for the Foxes I came across this box of bits. We had some Chorizo left in the fridge which I added to and this was the result. I'm pretty sure if I'd brought some old cardboard boxes home, Sue would have made a cracking meal from the, but this flavour combination was considerably better?.

Ingredients:-

2 Legs & 2 Thighs of Chicken
200g of Chorizo, thickly sliced
1 Onion, sliced
3 Cloves of Garlic, minced
1 Tin of Plum Tomatoes, chopped
400ml of Chicken Stock
A few sprigs of Rosemary
1 Large Red Pepper, charred in Oil
1 Hand full of mixed Olives
½ a Tsp of Paprika
½ a Tsp of Turmeric
The zest of one Lemon
3 Anchovies, drained
300 ml of boiling Water
A Glug of Shaoxing Wine
Salt & Pepper to season
Oil to fry

Method:-

- (1) Add a little Oil to a Dutch Oven and heat to a medium heat.
- (2) Season the Chicken portions with Salt & Pepper and then brown on all side, setting aside.
- (3) Add the Chorizo and fry until crisp. Remove and set aside with the Chicken.
- (4) Add the Onion and fry until softened.
- (5) Add the Garlic and stir as it cooks to soak up the Chorizo Oil.
- (6) Reduce to heat to low.
- (7) Chop the Tomatoes.
- (8) Char the Red Pepper in a griddle pan with a little oil. Remove and set aside.
- (9) De-glaze the griddle pan with the Shaoxing Wine.
- (10) To the Dutch Oven add the Peppers, Tomatoes and Chicken Stock.
- (11) Add most of the Rosemary (Holding back a sprig), Chicken, Chorizo and the de-glaze from the griddle pan.
- (12) Reduce the heat to low and simmer with the lid slightly open for 1 to 1 ½ hours, until the sauce has thickened and the Chicken is tender.
- (13) Place the Olives in a bowl and pour over the boiling water, leaving to steep, with a pinch of Paprika & Turmeric
- (14) Add the Olive Stock and cook for a further 30 minutes.
- (15) Add the Lemon Zest and Anchovies, stirring in well.
- (16) Fry the remain Rosemary to crumble as a garnish.
- (17) Before serving remove the Rosemary sprigs from the Dutch Oven.

We served ours over mixed rice and it was really good. Or as Sue says. "It was OK!!!!!"