

One Pot Chorizo & Chicken Stew

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This yummy, wholesome dish is perfect for serving up to a big crowd - plus you can cook everything, including the carbohydrates, in one pot. For a bit of freshness, add some freshly chopped basil right at the very end of cooking.

Ingredients:

150g chorizo sausages, casings removed
4 chicken thighs, bone removed
2 x 400g tins chopped tomatoes
100ml white wine
100ml chicken stock, or more as needed
1 x 400g tin chickpeas, drained
3 red onions
3 garlic cloves
1 potato
2 carrots
2 tsp. smoked paprika
1 tsp. crushed chilli flakes
Salt and pepper
2 tbsp. olive oil

Directions:

1. Thickly slice the red onions and mince the garlic cloves. Thickly slice the chorizo sausage.
2. Peel the potato and the carrots and dice into cubes.
3. Heat oil in a large ovenproof frying pan and cook the onions until soft and translucent. Add the garlic and cook for 3-4 minutes.
4. Add the tomatoes, wine, a bit of the stock, salt, pepper, paprika and chilli flakes. Stir to combine and bring to a simmer.
5. Stir in the carrots and potato, then put the chicken thighs thigh side up on top of the veg. Cover the pan and simmer for 25 minutes until the chicken is tender.
6. Remove the chicken from the stew and set to one side. Stir the chorizo chunks into the stew, then put the chicken back on top, skin side up. Bake in a 200C oven for 15 minutes until the chicken crisp and the stew thick. If it is too thick, add the rest of the stock or more as needed.

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