

One Pot Chorizo Wrapped Chicken with Spicy Wedges

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Wrap chicken breasts in thinly sliced chorizo for an easy peasy dinner that looks far more impressive than it actually is. Serve it with mayo, or creme fraiche, to cool down the heat of the chorizo and a salad if desired.

Ingredients:

2 potatoes
2 skinless chicken breasts, fat and any bloody bits removed
8 large thin slices of chorizo or less if the chorizo slices are particularly large
1 tsp. oil
1 tsp. smoked paprika
1 tsp. dried thyme leaves
Salt and pepper

Directions:

1. Cut the potatoes into wedges. Parboil in salted water for 5 minutes, then drain. Toss with oil, paprika, salt and pepper and lay in a roasting tin. Cook for ten minutes in a 200C oven, then turn the heat down to 180C.
2. Wrap the chicken breasts in the chorizo slices, overlapping them. Tuck the chorizo underneath the chicken breasts to secure it or secure with toothpicks.
3. Put the chicken onto the baking tray with the wedges, scatter everything with the thyme leaves, then bake for another 20 minutes, turning the wedges halfway through.

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