

Spanish Chicken & Rice

Feeds 2

Ingredients

- 4 Chicken thighs (bones in, skin on).
- Half a chorizo sausage cut into 1cm slices.
- 1 red pepper roughly cut.
- 1 yellow pepper roughly cut.
- Around 500g of Passata.
- Fresh Parsley roughly chopped.
- Fresh thyme.
- Salt and pepper.
- Chicken stock.
- Red wine vinegar.
- Handful of cherry tomatoes cut in half.
- 200 g of long grain rice.



Method

Step 1:

Heat a large pan over a medium to high heat.

Step 2:

Place the chicken on a chopping board skin side up and season well with salt and pepper.

Step 3:

When the pan is hot add a splash of oil and place the chicken skin side down.

Step 4:

Once the chicken has a nice colour on the skin turn them over and add the chorizo, the peppers and the cherry tomatoes. Pull off the thyme leaves and add to the pan along with some chilli flakes depending on how hot you like your food, turn the heat down and continue to cook for a few more minutes so that the peppers and tomatoes start to soften.

Step 5:

Now add the passata and simmer for another few minutes till reduced slightly

Step 6:

Add the rice in and around the chicken and pour over enough stock to just cover the chicken, bring up to the boil then turn the heat right down, cover with a lid and simmer till the rice is cooked but give it a stir every so often.

Step 7:

When the rice is cooked and the sauce has reduce down, take the pan off the heat, take the chicken out and place to one side then add a few glogs of olive oil and red wine vinegar, check the seasoning, add half of the parsley and give the rice a good mix. Sit the chicken back on top of the rice and sprinkle over the last of the parsley.

Recipe by Family Home Cook
www.familyhomecook.co.uk