

Cooking instructions

Portugese Chicken (Serves 4)

- 1 Chorizo (125g)
- 700g Chicken thigh
- 2 Onion diced
- 3 Cloves garlic
- 1/2 tsp smoked paprika
- 1 1/2 tsp sweet paprika
- 1/4 tsp pepper
- 1/4 salt
- 2 Tbsp Tomato paste
- 1 can crushed tomato (400g)
- 1 can cannellini beans (425g)
- 1 packet chopped spinach (250g)
- 2 Tbsp white wine vinegar
- 2 Capsicum, sliced chunky
- 4 Large mushrooms, sliced chunky
- 1 Bay leaf

Method

-Chop chorizo in half lengthwise and slice. Add chorizo to a dutch oven on medium-high heat and begin to brown, when the oil for the chorizo has been released add in your onion and garlic, sautéing for about 5 minutes.

-Add your chicken, brown. When chicken has some nice colouring add your spices, stir through, pour in vinegar and deglaze.

-Place the rest of your ingredients into the pan and turn down to low, simmer for about 1 hour or until it has reduced, flavours have come through and your chicken is tender.

