

Spanish Chicken with Tomato Chutney



Mrs Darlington's

SIGNATURE RECIPE SERIES

This dish is bursting with flavour. Stress free meals don't come more delicious than this.

Mrs Darlington



Serves: 4

Preparation Time: 25 minutes

Cooking Time: Approx 30-40 minutes

Oven Temperature: Preheat to 180°C / 160°C Fan / Gas 4

Ingredients:

1 tbsp olive oil

1 red onion, cut into wedges

1 white onion, cut into wedges

4 chicken breasts, cut into bite-sized pieces

500g / 1lb baby potatoes, halved

200g / 7oz chorizo, sliced thickly

3 garlic cloves, crushed

1 heaped tsp oregano

1 heaped tsp smoked paprika

Pinch of dried chilli flakes

1 jar of Mrs Darlington's Tomato Chutney

1 red pepper, cut into 3cm pieces

Salt and pepper to season

Instructions:

- ◆ Heat the oil in a frying pan, add the onions and soften. Then add the chicken pieces and lightly brown. Place in a roasting tray or oven proof dish.
- ◆ Whilst the onions and chicken are browning, boil the potatoes for 5 minutes, drain and add them to the tray along with the rest of the ingredients.
- ◆ Cook for 30 - 40 minutes or until the potatoes and chicken are cooked thoroughly.
- ◆ Season to taste.

Mrs Darlington's top tip "Delicious served with a mixed salad or crusty bread to mop up the juices".