

## CHICKEN BASQUAISE

### EQUIPMENT

CHEFS KNIFE, LARGE DUTCH OVEN, WOODEN SPOON

### INGREDIENTS

3 CHICKEN MARYLAND (SKIN ON), 300GM CHICKEN STOCK, ½ SPANISH ONION, 4 PEELED GARLIC CLOVES, 400GM TIN WHOLE PEELED TOMATO, 5GM SMOKED PAPRIKA, 20 BLACK OLIVES, 1 LARGE RED CAPSICUM, 1 CHORIZO SAUSAGE, EXTRA VIRGIN OLIVE OIL, SALT FLAKES

### METHOD

PLACE THE CASSEROLE POT OR DUTCH OVEN ON THE STOVETOP OVER MEDIUM HEAT. REMOVE THE SPINE FROM THE CHICKEN MARYLANDS AND SEPARATED THE THIGH FROM THE DRUMSTICKS.

FINELY SLICE THE GARLIC, ONION, CHORIZO AND CAPSICUM AND SET ASIDE.

ADD A SPLASH OF EVOO TO THE POT AND ADD THE CHICKEN PIECES SKIN SIDE DOWN AND COOK UNTIL THE SKIN IS GOLDEN AND CRISP. COOK ONLY ON THE SKIN SIDE.

ONCE THE CHICKEN IS SEALED REMOVE THE POT FROM THE HEAT AND REMOVE THE CHICKEN. RETURN THE POT TO THE STOVETOP AND ADD THE CHORIZO SAUSAGE. COOK THE CHORIZO SAUSAGE FOR 30 SECONDS THEN ADD THE SLICED ONION AND GARLIC.

SAUTE THE ONION AND GARLIC FOR A FURTHER 1-2 MINUTES BEFORE ADDING THE CAPSICUM, COOK THE CAPSICUM FOR 2 MINUTES THEN ADD THE OLIVES PAPRIKA AND SALT, COOK FOR ANOTHER 2 MINUTES.

NEXT ADD THE STOCK AND TINNED TOMATOES AND INCREASE THE HEAT TO HIGH, BRING THE POT TO THE BOIL AND BOIL THE SAUCE FOR 5 MINUTES.

RETURN THE CHICKEN PIECES TO THE POT SKIN SIDE FACING UP. ENSURE THE SKINS ARE NOT IMMERSSED IN THE SAUCE AND PLACE THE POT INTO A PRE-HEATED OVEN COMBI SETTING 170°C FOR 40 MINUTES.

ONCE COOKED REMOVE THE POT FROM THE OVEN AND GARNISH WITH FRESH PICKED PARSLEY LEAVES AND SERVE WITH A CRISP GREEN SALAD AND CRUSTY BREAD.

### HINTS & TIPS

- THIS IS A SIMPLE, QUICK AND EASY MIDWEEK DINNER OPTION, THE ONLY TRICK IS TO MAKE SURE THE SAUCE IS NOT OVER THE SKIN, THAT WAY YOU END UP WITH BRAISED CHICKEN WITH A CRISPY SKIN.