

Kevin's Chicken

Recipe by Kevin Lynch

Serves 4

This recipe is wonderfully flavorful, hearty and Spanish tasting. Serve it with roasted potatoes and a hearty Spanish red wine.

1 whole chicken, cut-up (ask your butcher to do this if you don't know how)
2 tablespoons olive oil
2 tablespoons butter
2 onions, thinly sliced
4-6 garlic cloves (depending on size), thinly sliced
3 tomatoes, peeled, seeded and chopped
1 red bell pepper, thinly sliced
1 orange bell pepper, thinly sliced
1 yellow bell pepper, thinly sliced
1 pound spicy chorizo, cut into chunks
2 cups chicken stock
salt & pepper

Season chicken with salt and pepper. Warm a pan to medium-low. Melt butter and olive oil together. Lightly brown chicken on both sides. Remove from pan. Add onions, tomatoes and garlic to pan, salt and cook until onions are soft. Add chicken back to pan. Add the stock. Cover. Turn down heat slightly and simmer 25 minutes. Add chorizo. Simmer covered 10-15 minutes until chorizo is cooked though. Add the peppers and cook until wilted. Serve with thick slices of crusty white bread.