



WINE AND OLIVE ESTATE

## ***CHICKEN CHORIZO CASSEROLE***

*RECIPE 59/98*

### **What you will need:**

60ml flour

8 chicken thighs

salt and pepper

30ml **Morgenster Extra Olive Oil**

1 red onion, finely chopped

2 stalks celery, chopped

2 garlic cloves, crushed

15ml chopped fresh rosemary leaves

225g chorizo sausage, sliced

125ml dry white wine

300ml chicken stock

370ml jar of puttanesca sauce

30ml **Black Kalamta Olives, pitted**

60ml chopped parsley

### **How to prepare:**

Preheat the oven to 180°C.

Place the flour and chicken in a large bowl.

Season and toss to coat.

Heat the oil in a large, heavy-based ovenproof casserole dish over high heat.

Cook chicken for 8-10 minutes until golden.

Transfer to a plate.

Add onion, celery, garlic, rosemary and chorizo to the pot and fry until softened, 3-4 minutes.

Add wine and cook for a further minute.

Stir in the stock and the store-bought puttanesca sauce.

Return the chicken to the dish and bring to the boil.

Cover and transfer dish to the oven.

Cook for 45 minutes.

Remove lid, add olives and cook, uncovered, for 15 minutes until the chicken is tender and the sauce has thickened.

Sprinkle with parsley and serve.

~Puttanesca sauce typically contains tomatoes, olives, anchovies capers and chilli~

Recipe supplied by Angela Day.