

### **Smokey Chicken and Chorizo Hotpot**

3 chicken breasts  
6-8 oz chorizo  
Slosh of olive oil  
1 onion  
1 red pepper  
1 tin tomatoes  
½ pint chicken stock  
1 tblsp dark brown sugar  
1 can chick peas (drained)  
Salt and pepper  
1 tblsp smoked paprika  
2 large cloves of garlic  
1 chilli (optional)

Good handful of fresh parsley  
Crusty French bread to serve

- 1 Chop chicken into bite-size/casserole chunks using kitchen shears
- 2 Slice chorizo with 13cm santoku knife
- 3 Use food chopper to chop onions and red pepper and chilli if using
- 4 Crush garlic in garlic press
- 5 Put everything into rectangular baker and stir well.
- 6 Cook for approx 45-50 mins (depending on size of chicken cubes) in oven at 200°C.
- 7 Sprinkle with chopped parsley (chop in food chopper) and serve with fresh bread or on rice/jacket potato etc.