



Chicken and Chorizo Ragu

 Serves 4

 90 minutes

 Easy

Ingredients

Jacket potatoes
 120g cooking chorizo, chopped
 1 red onion, chopped
 2 garlic cloves, grated
 1 tsp hot smoked paprika
 80g sundried tomatoes, roughly chopped
 600g skinless and boneless chicken thighs
 400g can chopped tomatoes
 100ml chicken stock
 1 lemon, juiced
 Chopped parsley and soured cream, to serve (optional)



Step 1:

Pierce the jacket potatoes all over with a fork. Bake the potatoes in the oven at 200 degrees for 1.5 hours, checking regularly.

Step 2:

Fry the chorizo over a medium heat in a large saucepan or flameproof casserole dish for 5 mins or until it releases its oil and starts to char at the edges. Add the onion and fry for 5 mins more or until soft. Tip in the garlic and cook for 2 mins before stirring in the paprika and sundried tomatoes. Add the chicken thighs and fry for 2 mins each side until they are well coated in the spices and beginning to brown.

Step 3:

Pour in the chopped tomatoes and stock and turn the heat down. Cover and cook for 40 mins until the chicken is falling apart and the sauce is thick. Stir the lemon juice through. Serve by piling spoonful's of the ragu into hot jacket potatoes with parsley sprinkled over and a dollop of soured cream if you like.

