

Gill's Gourmet Gallery

Chicken, chorizo & red lentils

Ingredients:

6 boned chicken thighs
2 tablespoons olive oil
1/3 bottle red wine
200g lentils
6 shallots
2 cloves garlic
1 large chilli, deseeded
1 teaspoon sage
1 teaspoon rosemary
100g chorizo slices
50g sundried cherry tomatoes
A handful fresh parsley

Method:

Cook the lentils in a pan of water as directed on the packet, drain through a sieve and place in a bowl. Using a heavy based frying pan fry the chicken in 1 tablespoon olive oil until cooked and lightly browned (20 minutes).

Lift out of the pan and place on a plate.

Pour the red wine into the frying pan and reduce with any juices, simmering for approximately 10 minutes. Pour this into a bowl.

Add 1 tablespoon of olive oil into the pan.

Fry the chopped shallots, garlic and chilli together.

Add the red wine reduction, sage, rosemary and lentils.

Stir together and toss in the chicken, chorizo and sundried tomatoes.

When hot add a handful of chopped parsley, seasoning and serve immediately with crusty bread.

