



## Spanish Chicken & Chorizo

Preparation time: 25 minutes | Cooking time: 45-60 minutes | Serves: 4

My mother's family come from Las Palmas in Spain, so I have always loved cooking anything that evokes the flavours and colours of her home country. We have been making this dish for more years than I care to think about; it's a great family dish packed with flavour and sunshine.

12 chicken thighs  
4 tablespoons olive oil  
4 cloves of garlic  
2 teaspoons paprika  
2 sprigs of rosemary  
Salt and pepper  
3 large sweet potatoes  
140g sliced cooking chorizo  
200g mini sweet peppers  
2 quartered red onions  
2 tablespoons Hawkshead Relish  
Chilli Jam  
Juice of 2 oranges  
100g pitted Kalamata olives  
220g cherry tomatoes on the vine  
60g mini pickled peppers  
10g fresh basil

Preheat the oven to 180°C.

Mix the chicken thighs with the oil, garlic, paprika, rosemary, salt and pepper then leave them to marinate for 10 to 15 minutes.

Peel and dice the sweet potatoes then add them to the chicken along with the chorizo, peppers and red onion. Transfer the mixture to a large roasting tray with the chicken skin side up, and place into the preheated oven for 25 minutes.

Meanwhile, combine the Chilli Jam and orange juice. When the initial cooking time is up, pour this over the chicken and add the olives, cherry tomatoes and pickled peppers to the roasting tray. Return to the oven for another 15 to 20 minutes, allowing the chicken skin to crisp up. Finish with torn basil leaves scattered over the top, and serve with a fresh rocket salad.

