



Dante's
FINE FOODS

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SLOW COOKED CHICKEN WITH VEGETABLES AND CHORIZO SAUSAGE

Ingredients:

4 x Garlic cloves, finely chopped
1 x Onion, finely chopped
1 x Yellow Capsicum, cubed
1 x Courgette, cut in half lengthwise and sliced
1x can of **Cere's Organics Chopped Tomatoes**
4 x Chicken pieces (I used skinless, boneless chicken thighs, approx 500g)
1 x **Carchelejo Chorizo Sausage, sliced**
1 x Eggplant, cubed
500ml **Rapunzel Organic Vegetable Bouillon** (1 heaped tsp)
2 Tbsp **The Spice Trader Italian Herb Seasoning**
Freshly ground Black Pepper to taste

Method:

Start with layering the chopped garlic, onion, capsicum and courgette in a 1.6L slow cooker.
Add the can of tomatoes.
Add the chicken (as whole pieces), sausage and eggplant.
Pour the stock over the top.
Sprinkle with herbs and pepper to taste.
Prepare this meal in the morning, turn the slow cooker on low and allow to cook all day.

Delicious served with rice, mashed potatoes, boiled potatoes, or orzo pasta.

Serves 4

DID YOU KNOW??

We stock **Carchelejo Chorizo** imported from Spain? This is a traditional Spanish 'real and proper' chorizo sausage. It doesn't need to be cooked and can be eaten just as is, equally scrumptious added to meals, as it infuses the entire dish with its deliciously rich flavour.

- Great served cold as part of an antipasto platter.
- Delicious sliced into your favourite risotto, a great combination with seafood or with chicken.
- Yummy added into a pasta dish for extra flavour.
- Delicious added to slow cooked meals.