
CHEF DALE SNIFFEN RECIPE

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Slow Braised Chicken and Chorizo with Winter Vegetables

Preparation time	20 minutes
Cooking time	90 minutes @160c
Serves	6 to 8

Prep list

6 Chicken Maryland, separate thigh and leg
500gm Chorizo sausage or Italian sausage cut into 2.5 cm pieces
1 teaspoon sea salt
1/4 teaspoon white pepper
4 tbsp Extra virgin olive oil
2 Large brown onions, peeled, cut into 8th
6 Cloves crushed garlic
4 Stalks celery cut into 3cm pieces
150gm Button mushrooms
2 Carrots, un peeled cut into 2cm pieces
2 Punnet mini roma tomato
250ml Chicken stock
2 tbsp of Rosemary, oregano, parsley, thyme and sage

Method

- Preheat oven to 160C
- Season chicken pieces with salt, pepper and olive oil, set aside
- Combine, onions, garlic, celery, mushrooms, carrots and tomato
- Evenly spread vegetables into a roasting pan
- Top vegetables with seasoned chicken pieces
- Pour in stock
- Sprinkle fresh herbs over the dish
- Slowly roast for 90 minutes
- Pop the griller on, to brown up the chicken skin