



Chicken With Chorizo Recipe

Preparation Time	10
Cooking Time	25
Serving Size	8

Ingredients:

- 2 Tbsp oil
- 2 Tbsp garlic, minced
- 1/2 cup onion, red, chopped
- 1/2 cup chorizo de bilbao, rondelle
- 1 kg chicken, thigh
- 1 pouch DEL MONTE Original Style Tomato Sauce (250g)
- 1 cup water
- 2 tsp rosemary, dried
- 1/2 pc chicken bouillon cube
- 1/2 cup green olives, pitted, sliced
- 1 pc lime, (optional), sliced into wedges

Preparation:

1. In a pot, heat oil and sauté garlic and onion until aromatic.
2. Add chorizo and sauté until fat is rendered.
3. Add chicken and sauté until browned.
4. Add DEL MONTE Original Style Tomato Sauce, water, rosemary, and chicken bouillon cube then mix. Simmer for 5 minutes and add green olives. Serve with lime wedges on the side, if desired.

Chef's Tip

Lusog Notes

Cooking Skills Needed

- Sautéing
- Simmering
- Slicing

Cooking Tools

- Chopping Board
- Measuring Cups
- Measuring Spoon
- Pot
- Rubber Spatula