

Chicken Chorizo in Pasta

This recipe will feed 4 people. Simply cut the quantities down if there are less people to feed.

Ingredients

Extra virgin olive oil

4 Chicken breasts

1 Onion

1 jar of Red Pesto

Half a jar of sundried tomatoes

1 pack of thinly sliced chorizo

8 handfuls of Penne, Fusilli or similar pasta (2 handfuls required per person)

Crème Fraiche

Salt

Crusty bread (if you wish to have with your meal)

Vegetarian alternatives

Remove the chicken and chorizo and the dish will still provide a lovely flavour

Kitchen utensils

A large frying pan

A large saucepan

Preparation

1. Cut the chicken breasts into small chunks
2. Peel and finely chop the onion
3. Roughly chop the sun-dried tomatoes
4. Roughly cut up the chorizo slices and use as much as you prefer

Instructions

1. Boil a kettle of water to cook the pasta
2. Put a few glugs of oil in the frying pan and heat on a medium heat
3. Add the chicken breasts, seal them throughout and fry off until cooked through
4. Meanwhile add the pasta shapes to a large saucepan and add the boiling water. Add a little salt. Bring back to boil and the simmer. Cook as per the time directed on the packet.
5. Add the chopped onion to the chicken and cook until soft. Keep stirring so that the chicken does not burn
6. Add the chorizo and stir for 1 minute
7. Add the chopped sun-dried tomatoes and full jar of pesto. Stir and lower the heat. Cook for approx 5 mins.
8. When the pasta is cooked, take off heat and drain.
9. Dependent on which is your larger pan (saucepan or frying pan), add the pasta and the chicken together, and mix thoroughly on a low heat.
10. Finally add a few large spoonfuls of the crème fraiche and mix throughout.
11. Serve with the crusty bread