Spanish Stew

NIBBLEDISH CONTRIBUTOR

Ingredients

- Some Chicken
- Some Chorizo
- Onion
- Orange Bell Pepper
- Garlic
- Chopped Tomatos
- Potato
- White Wine
- Chicken Stock
- Black Olives

Instructions

Winter is starting to finally bite here in the Jolly Old.

In my house, that means it's time for soup and stews, and this one is a big favourite.
This probably has a proper Spanish name, but I'm not entirely sure what it is. I refer to it as: Spanish Stew.
This one I knocked up with some freshly baked bread, and it went down a bloody storm:

Brown your chicken in a big pan, then set aside. (I like to season my meat with S&P before I cook it).

Throw your onions into the pan with the garlic and orange pepper and let them soften/brown.
Put in your Chorizo and let the onions take on the spicy goodness.

In with the white wine - I usually measure by way of the 'coke can' - I reckon I put half a coke in there.
Reduce it down a bit.

Add the stock, chopped tomatos and chicken. I crunched in some more S&P. Let it come to the boil and then simmer.

Finally, add your potatos and olives about 30mins before you serve so they are not too mushy when it comes to dinner time.

Serve and enjoy!