



CHICKEN, CHORIZO & CHICKPEA STEW

THE PERFECT ONE POT WONDER FOR YOUR CAMPING TRIP

- tablespoon oil
- 8 chicken thighs
- 2 inch piece of chorizo, thinly sliced
- 400g chickpeas, drained
- 400g tinned tomatoes
- 2 tsp smoked paprika
- 250ml chicken stock
- 2 garlic cloves, crushed
- 1 onion, finely chopped

1 Heat the oil over a medium-high heat. Add the thighs and cook until browned on all sides. Remove and place to one side.

2 Place the chorizo, onion and garlic in the pan and cook for 2 minutes. Add the paprika and cook until the onions are softened.

3 Place the chicken back in the pan, add the chickpeas, tomatoes and stock. Put the lid on and simmer for 30 mins or until the chicken is cooked through. If it needs thickening, take the lid off for the last 10 minutes.