

SPANISH CHICKEN STEW

F MEDIUM

Last Modified: 11/21/2020

PREP: 1 Hr
COOK: 1 Hr 30 Min
STOVETOP

SOUP-STEW

MAKES 10 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Whole	Frying Chicken	Cut-Up
4	6 Oz	Links Dried Spanish Chorizo	1/4" Coins
4	Tbsp	Olive Oil	Divided
1	Medium	Yellow Onion	Chopped
2	Cloves	Garlic (Smashed)	Thin Sliced
2	Large	Colored Bell Peppers (Seeded)	1/4" Strips
3	14 1/2 Oz	Cans Chicken Broth (Swanson)	
1	Cup	Dry White Wine (Chablis)	
1	2.25 Oz	Can Sliced Ripe Black Olives (Mario)	Drained
1/3	Cup	Fresh Italian Flat Leaf Parsley Leaves	Chopped
2	Medium	Starchy Potatoes (Idaho / Russet)	1" Pieces
1/4	Cup	Sliced Toasted Almonds (Or Slivered)	
OR			
1/4	Cup	Pine Nuts	
1 +/-	Pinches	Kosher Salt	To Taste
20	Stems	Fresh Rosemary Leaves	
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

OPTIONAL INGREDIENTS

1	Cup	Frozen Peas	Thawed
1	15 Oz	Can Chickpeas (Drained & Rinsed)	

PREPARATION

FACTOID	This Spanish Chicken Stew is a comforting and healthy one-pot meal filled with rich, authentic flavors. I enjoyed this wonderful dish in the Hotel restaurant during a weekend jaunt to Madrid Spain. Serve either over Rice or on its own for a crowd-pleasing dinner. This Stew freezes and reheats very well.
FACTOID	The difference between Spanish and Mexican Chorizo is that the Spanish version is usually dried and solid, while the Mexican version is soft, raw and requires frying.
TOOLS	1) Large Dutch Oven & Lid
PREP	<p>DISH</p> <ol style="list-style-type: none"> 1) Chop the Yellow Onion and set it aside. 2) Smash the Garlic Cloves, thinly slice and add them on top of the Onions. 3) Cut the ends off of the Bell Peppers and slice into 1/4" strips and set them aside 4) Cut the Potatoes in half and set them aside covered with cold water. 5) Slice The Spanish Chorizo into 1/4" coins and set them aside. 6) Cut the Frying Chicken into 14 pieces and set them aside. (2 Thighs, 2 Drumsticks, 2 Wing Drums, 2 Wing Blades, 2 Breasts halved evenly, 1 Back, 1 Rib)

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1	CHICKEN: In a large Dutch Oven over medium high heat, add in 2 tablespoons of Olive Oil and heat until it shimmers. Salt & Pepper the Chicken pieces on all sides and brown in batches on both sides, about 10 minutes per batch. Set the pieces aside.
2	STEW: Add in 2 more tablespoons of Olive Oil if needed and heat until it shimmers (or discard any extra Fat in the bottom). Stir in the Onion Mixture, cook, stirring occasionally until the Onions are translucent and the Garlic is fragrant, about 4 minutes, add in the Peppers and Chorizo, stir-fry until the Peppers are tender, about 8 minutes more. Do NOT drain off that delicious Chorizo Oil.
3	STEW: Return the Chicken pieces to the pot, Stir in the Chicken Broth and White Wine, scraping the bottom to loosen any Fond. Stir in the Potatoes. Lower the heat to a simmer and cook covered until the Chicken is fall-apart tender, about 45 minutes.
4	STEW: During the last 5 minutes, gently stir in the drained Black Olives and any chosen optional ingredients. Season to taste with Salt and Pepper.
SERVE	Ladle the Stew into warm serving bowls, sprinkle the top with Parsley, Almonds or Pine Nuts and a few stems of Rosemary and serve over Rice while hot with Crusty Bread slices on the side.