



Spanish Chicken Casserole

Serves 2

INGREDIENTS

35ml olive oil
1 onions, sliced
2 chicken breast or thighs
1 tsp plain flour, seasoned with a little salt and pepper
250ml **Karimix Chicken Stock***
1 orange zest, grated
Juice of 1 oranges
75ml sherry
1 tbs Worcestershire sauce
150 g button mushrooms, sliced
1 tbs fresh parsley, chopped

*Dilute **Karimix Chicken Stock*** concentrate to required amount

METHOD

1. Heat the olive oil in a large heavy pan, then add the onions and fry for about 10 minutes until lightly browned and soft. Transfer to a plate.
2. Toss the chicken in the seasoned flour. Heat the remaining of oil in the pan, then add the chicken and fry until evenly browned.
3. Add the **Karimix Chicken Stock**, onions and the jus, orange zest and juice, sherry and Worcestershire sauce. Bring to the boil and then reduce the heat. Cover and simmer for 25 minutes until the chicken is tender.
4. Stir in the mushrooms and cook for 5 minutes. Add salt and black pepper to taste.
5. Just before serving, garnish with chopped parsley and serve with rice, pasta or potatoes.