



Stretewise - The Village Magazine - Recipes

Chicken Basque

Ingredients:

- 6 Chicken Breasts
- 2 Cups of Basmati rice
- 4oz Chorizo - cut into slices
- 2oz Sun dried tomatoes
- 2oz Black Olives
- 3 x Red onions 2 x Red peppers
- 2 x Cloves of roughly chopped garlic
- 2 x Oranges
- 250ml White wine
- 1 1/2 pints of chicken stock
- Oregano and Basil



Method:

- Lightly fry chicken breast both sides to colour.
- Put rice into a baking tray.
- Pour chicken stock onto the rice.
- Lay the chicken breasts over the rice down the dish.
- Segment the oranges and dot around.
- Dot around the remaining ingredients
- Cook in the oven at 150-160c for one hour tightly covered with tin foil.
- 15 mins from the end remove the tin foil cover and add a glass of white wine.