



Chicken with chick peas

If you lived in Spain, you wouldn't go to dinner before 10pm. Warm climate and easygoing lifestyle influence the late meal times. Try this Spanish recipe and feel free to choose the time of day to enjoy it, whatever suits your lifestyle best.

Ingredients

Number of persons: 4

- 3 tablespoons cooking oil
- 1 kg chicken pieces (drumstick, thigh and breast pieces)
- 1 small onion (50g), diced
- 2 small red capsicums, diced
- 400 g diced tomatoes, canned
- 1 teaspoon Podravka Plum Powidl (Plum spread)
- 100 ml white wine
- 1 hot pepper
- 1 1/2 tablespoons [Vegeta Chicken Stock Powder](#)
- 500 g chickpeas, canned and drained
- 60 g dried sausages (e.g. Kranjski sausages)



Preparation time: 1 h

Energetic value: 2080 kcal / 8694 kJ

Demanding:

Preparation

1. In hot oil, cook the chicken until it becomes golden in colour. When cooked place on an absorbent paper towel.
2. Using the same oil, cook the onion and capsicum until they soften.
3. Add tomatoes, plum powidl, wine, hot pepper, Vegeta Chicken Stock Powder and braise shortly.
4. Add the chicken and chick peas, continue to braise until the chicken pieces soften. Add little water from time to time, when necessary. Cook for about 15 minutes.
5. Place the chicken and vegetables in an oven proof pan, cover with slices of sausages and cook in the preheated oven at 220°C for about 10 minutes.

Serving

Serve with salad of your choice.

My notes

