

# Slow Cooker Recipes



## Slow Cooked Spanish Chicken

*Packed with Mediterranean flavours, and meat that falls off the bone*

### Ingredients

- 10 chicken legs (from The Artisan Butcher's Slow Cooker Pack)
- 2 tbsp olive oil
- 1 onion, halved and sliced
- 2 garlic cloves
- 225g pack cooking chorizo, thickly sliced
- pack of 3 mixed colour peppers, cut into chunks
- 150g (drained weight) pitted Spanish pimento stuffed green olives - rinsed
- 300ml dry white wine
- 300ml chicken stock
- 1 tbsp tomato purée
- Small pinch of saffron (optional)
- Seasoning (add at end of cooking to taste)

### Method

- Turn on the slow cooker to HIGH to start to warm up
- In a frying pan heat the olive oil and fry the onion and garlic until soft - add to slow cooker
- In the frying pan fry the chicken legs in batches until the skin is brown - add to slow cooker
- In the frying pan fry the chorizo until starting to colour - add to slow cooker
- Cut the peppers into chunks and add with the rinsed pitted olives to the slow cooker
- Add the wine, stock and tomato puree (and saffron if you are using it), to the frying pan and heat until simmering
- Scrape the bottom of the frying pan to get any stuck bits
- Add the hot liquid to the slow cooker
- Put lid on slow cooker, turn down to LOW, and cook for 6-8 hours

### Serving suggestions

- Serve with rice or mashed potatoes
- Veg of your choice
- If you've any left then freeze in portions to thaw and reheat later for a quick supper

*Thanks to BBC Good Food for inspiring this recipe*