

DINNERLY



One-Pot Braised Chicken with Risoni



20-30 minutes



2 Servings

Ain't nothing wrong with a little food cheating. This one-pot wonder with chicken, chorizo and peas uses risoni instead of rice for a speedy take on paella.

WHAT WE SEND

- 200g risoni ¹
- 390g pack diced Italian tomatoes
- free-range chicken breast fillet
- 2 chicken-style stock cubes
- 1 chorizo sausage
- 150g green peas

WHAT YOU NEED

- boiling water
- garlic clove
- olive oil
- sea salt and pepper

TOOLS

- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 840kcal, Fat 26.2g, Carbs 83.5g, Proteins 61.1g



1. Prep ingredients

Thinly slice **2 garlic cloves**. Thinly slice the **chorizo**. Cut the **chicken** into 2-3cm chunks.



2. Make stock

Crumble the **stock cubes** into a heatproof jug, add **375ml (1½ cups) boiling water** and stir to combine.



3. Cook chorizo

Heat **1 tbs olive oil** in a medium frypan over medium-high heat and cook the **chorizo** for 3 mins or until starting to brown. Add the **garlic** and **chicken** and cook for 2-3 mins until light brown.



4. Add tomatoes

Add the **diced tomatoes** and stock and bring to the boil. Reduce the heat to low, stir in the **risoni** and cook, stirring occasionally, for 10-12 mins, until the sauce has thickened and the risoni is cooked.



5. Get ready to serve

Stir in the **peas**, season to taste with **salt and pepper** and remove from the heat. Allow the dish to stand for 5 mins. Divide among bowls to serve.



6. Kitchen hack

Add a smattering of extra green with some finely chopped parsley stirred through to serve.