Spanish-style Chicken Paprika

Mary Berry says:

I like this dish for casual entertaining: you can make it ahead and finish it in the oven before serving. If it's been in the fridge, allow a bit longer to heat up. Serve with a mix of long-grain and wild rice.

INGREDIENTS

* 115 grams (4 ounces) chorizo, cut into 1 centimeter thick slices and then small cubes
* Dominic Says: You can purchase chorizo cubes ready made
* 3 tablespoons olive oil –
* Dominic Says any oil will be OK it doesn’t have to be olive oil specifically
* 1 onion, halved lengthways and thinly sliced
* 2 garlic cloves, finely chopped
* 4 skinless, boneless chicken breasts, about 140 grams (5 ounces) each
* salt and freshly ground black pepper
* 250 grams (9 ounces) chestnut mushrooms, cut into 1 centimeter thick slices
* Dominic says: I use baby button mushrooms and chop them into quarters
* 2 teaspoons paprika
* 1 teaspoon cornflour
* 150 milliliters (5 fluid ounces) chicken stock
* 170 millilitre carton full-fat soured cream
* 12 pitted plump green olives (optional)
* 1 tablespoon chopped fresh flat-leaf parsley, to garnish (optional)

Special equipment

1.7 to 2 liter baking dish, about 25 by 18 centimeters and 7.5 centimeters deep

Step 1:

Heat a large, non-stick frying pan or sauté pan. Add the chorizo and fry until crispy. Remove using a slotted spoon, drain on kitchen paper, and set aside. Keep 1 tablespoon of the chorizo oil in the pan and drain off any excess. Add 1 tablespoon of the olive oil. (See below, Use the chorizo oil for frying.) When hot, add the onion and garlic and fry for 6 to 8 minutes over a medium heat, stirring occasionally, until the onion starts to brown. Spread the onion over the bottom of the baking dish.

Step 2:

Preheat the oven to 180°C for fan assisted ovens. Pour another tablespoon of the oil into the pan. Season the chicken and brown over a medium heat for 10 minutes, turning once. Place on top of the onion that is in the baking dish.

Step 3:

Add the final tablespoon of oil to the pan, tip in the mushrooms, and season with pepper. Fry for about 3 minutes over a medium-high heat, stirring occasionally, until starting to brown. Stir in the paprika and cornflour coating the mushrooms. Pour in the stock, stirring to deglaze the bottom of the pan, and simmer for 1 minute. Stir in the soured cream and heat until just starting to bubble. Dominic Tip: Take the pan off the heat when adding the cream as a precaution to avoid the cream splitting or curdling. You don’t want a lumpy sauce. Once the cream has been added you can put it back on the heat.

A Pour the mushroom sauce over the chicken in the dish. Scatter over the chorizo and olives. Cover with foil and bake for 15 to 20 minutes or until bubbling around the edges. Serve sprinkled with the parsley.

KEYS TO PERFECTION:

Use the chorizo oil for frying

Step 1:

Fry the chorizo in a hot, dry pan over a medium heat for about 1 minute until the   
fat starts to run, then increase the heat for 2 minutes until crispy. Stir frequently so it doesn't burn. Remove using a slotted spoon.

Step 2:

Use 1 tablespoon of the spicy red oil released by the chorizo for frying the onion and garlic: its smoky paprika flavour adds depth to the dish. Don't use any more, as it can overpower; instead, top up with olive oil.