



SPANISH CHICKEN WITH CHICKPEAS

A sultry affair; this little dish is as versatile as it is sexy.

1. Marinate 4 diced chicken breasts with Nomu Spanish Rub and sea salt for about an hour before briskly browning the chicken over very high heat.
2. Remove from the pan and sweat 2 diced onions in olive oil as well as 2 diced red peppers followed by a cup of diced chorizo sausage, chopped garlic, a teaspoon of smoked paprika then some tomato paste.
3. Color this a little, then add a couple of tins of good quality Italian chopped tomatoes, bring this to a boil and simmer until it thickens.
4. Season to taste and add the chicken breasts, 1-2 cups of cooked chickpeas and a handful of chopped parsley plus roughly-chopped soup celery leaves.
5. Serve this with steamed rice, couscous or crusty white bread and a bottle of **MARVELOUS RED**. Visit marvelouswines.com for the complete recipe.