




Chicken and chorizo potjie

These fabulous flavours make for an awesome meal with friends.

 Less than 1.5 hours **Serves:** 6

Recipe Type: Mains

Ingredients

Main Ingredients

2 tbsp PnP olive oil
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1 PnP onion, roughly chopped
.....
1 red pepper, roughly chopped
.....
2 PnP garlic cloves, lightly crushed
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1 dash salt and milled pepper
.....
1 packet 8 piece PnP chicken braai
pack
.....
1 lemon, sliced
.....
1 can chopped and peeled tomatoes,
(410g)
.....
1 cup chicken stock
.....
1 tsp PnP brown sugar
.....
1 handful PnP oreganum
.....
500 grams PnP baby potatoes
.....
1 packet calamata olives
.....

Method

- **Pour** oil into a potjie pot and sauté onion, pepper and garlic until the onions are soft and caramelised.
- **Season** chicken well and brown on the grid.
- **Add** chicken and lemon slices to the potjie and add tomatoes and chicken stock.
- **Stir** in the sugar and oreganum and cover.
- **Cook** over slow coals for 30 minutes.
- **Add** the baby potatoes and olives and cook for a further 20 minutes.