

Chicken and Smoked Paprika Casserole

After this recipe was mentioned in an interview with The Sunday Times, we've received a few requests for it. It's a very simple chicken casserole brought to life by the liberal addition of Spanish smoked paprika (pimenton).

- 1 onion, diced
- 2 sticks celery, diced
- 1 carrot, diced
- 1 bay leaf
- Olive oil
- 1tblspn smoked paprika
- Splash of verjuice or dry white wine
- 4-6 chicken pieces, bone in (I use Maryland) seasoned and dusted in a little flour
- 200mL chicken stock
- 100mL pouring cream
- 1tblspn lemon juice
- Italian parsley, chopped
- 1 chorizo sausage (optional)

Preheat oven to 180°C. Dust the chicken in flour seasoned with a little salt and pepper. In a thick bottomed oven proof pan brown the chicken in half the olive oil. You may need to do this in batches. Remove from the pan.

Sauté the onion, celery and carrot with the remaining olive oil until soft. Add the smoked paprika and cook a further 2 minutes. Add the verjuice to deglaze the pan, stirring to loosen any sticky goodness from the bottom of the pan and cook for 2 minutes. Add the chicken back to the pan along with the stock and bay leaf, cover and cook in the oven for 45 mins to one hour.

Let it rest for 10 minutes before adding the cream and lemon juice to taste. Scatter with parsley and serve with steamed new potatoes and green beans.

This dish is even more delicious with the addition of chorizo. Dice the chorizo and add to the pan along with the stock.