

## Chicken Pot au Feu

(Serves 4)

A classic French Pot au Feu is basically a slow-cook casserole. This is a quicker and lighter version using chicken and autumn vegetables with an added kick from spicy Chorizo and Horse Radish. Serve with a side salad and crusty bread.

1. Peel the potatoes, carrots and parsnips. Cut into bite-size chunks.
2. Cut the chicken and chorizo into similar size pieces. Slice the salad onion.
3. Bring the stock to boiling point. Add the potatoes, carrots and parsnips, cover and cook for 5 minutes. Add the chicken and Chorizo and cook for a further 6-7 minutes. Season to taste.
4. Add the sliced salad onion and simmer for one more minute.

### INGREDIENTS

- 300g potatoes
- 3 medium carrots
- 2 small parsnips
- 3 chicken fillets
- 1 pack (200g) Alejandro Natural Chorizo from The Larder
- 1 bunch salad onions
- 500ml water
- 1 chicken stock cube
- Salt and pepper
- 1 teaspoon Hot Horse Radish Cream or grated fresh Horse Radish root
- Chopped parsley