

Andalusian-style Chicken



Serves 3

Prep 10 mins

Cooking 30 mins

Easy

Ingredients

½ chicken stock cube, crumbled into 100ml boiling water
2 tbsp olive oil
1 small onion, thinly sliced
2 large chicken breasts or 6 boneless, skinless thighs, cut into bite-sized pieces
large pinch of ground cinnamon
2 tbsp sherry vinegar
1 tbsp clear honey
6 cherry tomatoes, quartered
1 tbsp raisins
handful of parsley, roughly chopped
25g toasted pine nuts or almonds
crusty bread, to serve

1. Heat the oil in a medium pan and cook the onion until it is soft and just beginning to turn golden. Push to the side of the pan and add the chicken. Cook for a few mins until the chicken is browned all over.
2. Add the cinnamon and cook for a couple of mins. Add the stock, vinegar, honey, tomatoes and raisins. Bring to the boil, turn down the heat and simmer for 10 mins until the sauce is reduced and the chicken is cooked through. When ready to serve, scatter with the parsley and nuts, and serve with bread on the side.