



Chorizo and Chicken in a Sherry Cider Vinaigrette

This flavorful dish is a perfect addition to a spread of tapas or mezze served with Sangria. Serve this dish with slices of French bread, pita bread or Spanish breads. Accompany it, if you like, with a variety of olives, hummus, fresh fruit or other Mediterranean influenced snacks.

Ingredients:

- 1 tablespoon Sandy Oaks Extra Virgin Olive Oil
- 1 pound boneless skinless chicken thighs, trimmed of fat and diced into 1-inch cubes
- Salt, to taste
- Pepper, to taste
- 1 large shallot, peeled and minced
- 4 large garlic cloves, peeled and thinly sliced
- 1 package Aurelia's Spanish Chorizo, thinly sliced on the diagonal
- 2 tablespoons sherry vinegar (more if needed to balance the flavors)
- 2 cups apple cider
- 2 cups yellow raisins, washed and sliced in half lengthwise
- 1/4 cup Italian parsley, coarsely chopped



Preparation:

Heat a large sauté pan over high heat and add the olive oil. Season the chicken with salt and pepper and then place it in the hot pan. Sauté the chicken until nicely browned and cooked through. Remove to a plate.

In the same pan, wilt the shallots and garlic, and then add the chorizo and sauté until it also nicely browned.

Remove to the plate with the chicken.

Deglaze the pan with the sherry vinegar, scraping up the browned bits on the bottom. Next add the apple cider, bring to a boil and reduce by half. Return the chicken and chorizo to the pan and heat through to meld all the flavors. Taste and adjust the seasonings. Add more sherry vinegar if necessary to balance the flavors. Set aside to cool (to room temperature). Just before serving stir in the grapes, chopped red pepper and parsley.

Serving Size: 4