



Chicken and Chorizo Cassoulet

Makes 8 portions

Ingredients:

4 each	Chicken – cut into 8's
4 oz.	Olive Oil
To taste	Salt and Pepper to taste
2 lbs.	Chorizo – broken into small pieces
2 lbs.	Onion – medium dice
1 ½ lbs.	Fennel – medium dice
1 lb.	Carrot – medium dice
4 oz.	Garlic – minced
2 tbsp.	Rosemary – fresh, minced
1 tbsp.	Thyme – fresh, minced
1 tbsp.	Ground Fennel
16 oz.	White Wine
½ gal.	Chicken Stock
5 lbs.	White Beans - canned
1 cup	Panko Bread Crumbs
¼ cup	Romano Cheese – grated
4 oz.	Butter - melted

Directions:

Cut the chicken in to 8 pieces – separate the leg and thigh and cut each breast in half

Heat the oven to 400 degrees

Season the chicken with salt and pepper and drizzle with some olive oil

Place the chicken in a roasting pan and roast until it is just cooked through – remove from the oven and set aside

In another roasting pan, heat the remaining oil

Add the chorizo and cook until well browned being sure to break it up into small pieces

Add the onion, fennel, carrot and garlic and cook until softened

Add the seasonings and cook 2-3 minutes

Add the wine and reduce by half

Add the chicken stock and beans – bring to a boil and reduce by ¼

Add the chicken into the mixture, burying the chicken into the mix

Place back in the oven for 20 minutes to finish cooking

Taste and adjust seasoning if necessary

Melt the butter and combine with the panko crumbs and cheese – mix well

To Serve:

In an oven safe casserole dish place about 8 ounces of the bean mixture, top with 2 pieces of breast, 1 thigh and 1 leg per portion

Top with some of the buttered crumbs and place in a 350 degree oven to heat through and crisp the topping.

