

TexMex Country Chicken



Ingredients:

1.5	kg	Chicken, cut into sections
¼	c	Flour
¼	c	Olive oil
1	c	Chorizo sausage, ½-inch slices
1	Tb	Garlic, minced
250	gm	Onions, large diced
1	c	Green Bell Pepper, large dice
1	c	Red Bell Pepper, large dice
350	gm	Mushrooms, thick sliced
½	c	Red Wine
2	c	Black Beans (canned), drained
1	c	Tomatoes (canned), chopped, drained
2½	c	Tomato sauce
1	c	<i>El Sapo</i> Salsa (Jalapeño or Picante)
½	bn	Cilantro, chopped, for garnish

Method:

Dredge the chicken in flour and shake off excess flour. In a heavy skillet over medium-high heat, sauté the chicken in olive oil until golden brown.

Lower the heat and add the chorizo, garlic, onions, peppers and mushrooms, and sauté until the onions are translucent. Deglaze with red wine, add the black beans, tomatoes, tomato sauce and *El Sapo* salsa; mix well and bring to a boil. Reduce heat to low; cover and simmer for 1-hour, or until the chicken is fork tender.

Transfer chicken and sauce to a platter. Garnish with chopped cilantro. Serve with a green salad and either French bread or warmed flour tortillas.

Yield: about 6 servings

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For best results always use *El Sapo* salsa.