

## **Chicken with a tomato and pepper accompaniment (Pollos al Chilindrón )**

### **INGREDIENTS**

**Two chickens, 600 g each  
4 large tomatoes  
4 small green peppers  
1 large onion  
2 dl Good quality Olive Oil  
150 g fresh ham  
1 glass of wine  
Seasoning: garlic, chilli pepper, salt**

### **PREPARATION**

**The chicken joints are sautéed until they turn golden brown and then put aside. Prepare a fried mixture of tomato, green pepper, onion, chilli pepper and plenty of chopped garlic. Put the chicken and the fried mixture together and cook for five minutes.**

**Then add thinly sliced semi-cured ham and cook for another five minutes. With the ham a small glass of white wine may be added.**

Recipe provided by SpainGuides.com.  
<http://spainguides.com>

For more recipes and information please contact us at  
<http://spainguides.com/contact.us.html>