



Food For Thought Recipe and Allergen Card

Spanish Chicken

100 Portions

Ingredient	Hannah Product Code	Quantity
Tomato Sauce (FFT Recipe)		
Olive oil	D001010	For Frying
Paprika	D001181	2 tbsp
Onions – Diced		2k
Garlic - Diced		1 bulb
Diced Chicken		6k
Diced Chorizo Sausage	F002015	600g
Salt	D001199	To taste
Pepper	D001102	To taste
Mixed Peppers		2k

RECIPE METHOD – **ALLERGENS**

1. Prepare the Tomato Sauce as per the FFT recipe
2. In a separate pan heat some olive oil for frying and add some diced onion and garlic, fry for 5 minutes
3. Add the Chorizo sausage and cook for 3 minutes until the oil starts to separate
4. Season the diced chicken with salt and pepper and add to the pan with Chorizo and onions
5. Cook for 15 minutes or until the chicken is cooked through
6. Add the tomato sauce and stir well
7. Simmer for 30 minutes ensuring that the chicken has cooked to 75°C for at least 2 minutes

The allergens highlighted in RED are present in this dish
Allergens:
Cereals : Wheat Rye Barley Oats Spelt Kamut
Milk
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...