

COOKING WITH CHEF HENRIQUE



Pan roasted chicken breast with red wine & chorizo risotto rice



Serves 2-3

WINE PAIRING: 2018 Textura Pura Tinto

INGREDIENTS

2 chicken breasts with skin on
1/2 chorizo (smoked Portuguese sausage)
 skin removed, cut in slices
1 clove of garlic crushed
1 clove of garlic minced
2 shallots minced
1 cup of risotto rice (carnarolli or arborio)
1 glass of red wine
3 cups of chicken stock
2 tbsp of chopped parsley
1 cup of baby spinach roughly chopped
3 tbsp of butter
2 tbsp of olive oil
2 tbsp of Parmesan cheese grated
Salt and pepper to taste

PREPARATION

In a hot pan, sear the chicken in 2 tbsp of butter, 1 tbsp of olive oil, and the crushed garlic clove. Baste the chicken using the butter in the pan. Season with salt and pepper and place in the oven 10-12 minutes at 350°F.

Let the chicken rest while you finish the rice.

In a small pot, add the remaining olive oil and sweat the shallots and minced garlic over medium heat 3-4 minutes. Add the rice and toast the rice with the shallots and garlic 1-2 minutes. Add a pinch of salt, then add the red wine.

Let the red wine evaporate and start adding the chicken stock, gradually letting the stock be absorbed by the rice before adding more. Keep stirring to cook the rice 15-20 minutes.

While the rice is cooking, add the chorizo, chopped parsley and chopped spinach, stir well before adding the remaining 1 tbsp butter and Parmesan cheese.

Stir everything well to get a creamy texture. If it's too thick add more stock. Salt and pepper to taste.

Serve the risotto with the sliced chicken breast and pair with the Textura Pura Tinto or another red wine of your choice.