CHICKEN ALAMBRE

This simple chicken and sweet pepper dish coated in melted cheese makes a delicious family-friendly filling for a taco night. It's a favourite in Mexico City where it's found at taco stands and food markets - perfect for satisfying a gnawing hunger (or even soaking up the effects of the night before!).

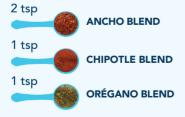
Prep 20 mins	Cook 35 mins
Heat	Serves
((())	4

500g **diced chicken** (thighs are best)

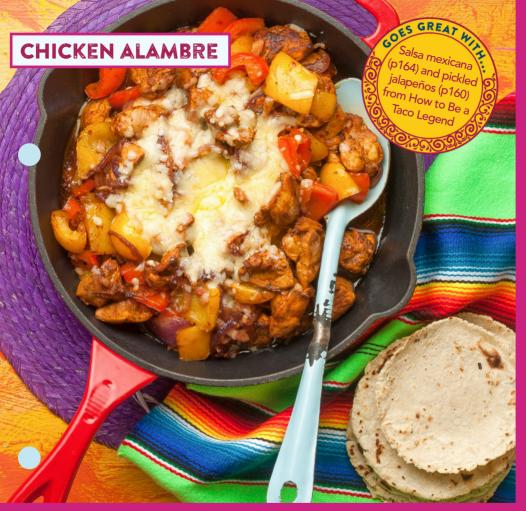
4 rashers of bacon (any type) or 100g chorizo - cut into small bitesize pieces

1 red onion - thinly sliced2 peppers (any colour) - cut into bite-size pieces

75g **cheddar** or **mozarella cheese** - coarsely grated
2 tbsp **vinegar** (white wine or cider vinegar is best)



- Mix the chicken with the vinegar, 2 tsp ANCHO BLEND, 1 tsp CHIPOTLE BLEND, 1 tsp ORÉGANO BLEND and ½ tsp salt. Leave to marinate
- Fry the bacon, onion and peppers in 1 tbsp oil over a high heat for 10 minutes or until soft
- Remove from the pan, add another 2 tbsp oil then fry the chicken (including all the marinade) for 10 minutes or until just cooked through
- Return the bacon mixture to the pan and fry for a further 5 minutes or until starting to caramelise around the edges and any liquid has evaporated
- 5 Sprinkle over the cheese then leave on the heat for 2 minutes without stirring or until the cheese has melted





ALSO WORKS A TREAT WITH...

- Diced courgettes and extra peppers for a veg version
- Thinly sliced beef or pork

RAISE YOUR GAME BY...

Sprinkling over breadcrumbs with the cheese then grilling for a deliciously crispy melted cheese topping





