

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 with sides

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

4 **rashers of bacon** (any type) or

100g **chorizo** - cut into small bite-size pieces

1 **red onion** - thinly sliced

2 **peppers** (any colour) - cut into bite-size pieces

75g **cheddar** or **mozzarella cheese** - coarsely grated

2 tbsp **vinegar** (white wine or cider vinegar is best)

2 tsp



ANCHO BLEND

1 tsp



CHIPOTLE BLEND

1 tsp



ORÉGANO BLEND

1 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

2 Fry the bacon, onion and peppers in 1 tbsp oil over a high heat for 10 minutes or until soft

3 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

4 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

CHICKEN ALAMBRE

GOES GREAT WITH...
Salsa mexicana (p164) and pickled jalapeños (p160) from How to Be a Taco Legend

EXTRAS
#3

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

