

CHARGRILLED CHICKEN



Ingredients (serves 4 people):

6 boneless chicken thighs, skin removed

Salt to taste

Pepper to taste

6 tbsp olive oil

500 g penne pasta

3 Spanish-style chorizo sausages, sliced

1 red pepper or capsicum, diced

1 clove garlic, peeled, crushed and chopped
1/2 cup dry white wine
200 g spinach leaves, thick stalks removed
3 tbsp chopped parsley
3 tbsp shaved or grated parmesan cheese

Preparation:

1. Season the chicken and barbecue, grill or pan-fry, using two tablespoons of the olive oil.
2. Cook the penne pasta in three liters of salted boiling water according to the packet directions.
3. Drain and toss with a little oil to prevent it from sticking together.
4. While the pasta is cooking, heat two tablespoons of olive oil in a heavy-based frypan and cook the chorizo, pepper and garlic until soft, then add the wine.
5. Simmer until reduced by half. Roughly chop the spinach and toss through, then add the reserved penne.
6. Check the seasoning.
7. To serve divide the penne mixture between four heated serving bowls, cut the chicken into strips and arrange over the top.
8. Garnish with the parsley and parmesan cheese.