



MEXICAN ONE-POT PASTA WITH CHICKEN, CHORIZO AND MIXED BEANS



4 Persons

INGREDIENTS

1 tbsp vegetable oil
1 large onion, peeled and chopped
2 large chicken breasts, cut into chunks
Pinch of salt and pepper
100g chorizo, sliced
2 cloves garlic, peeled and minced
1 tbsp tomato puree
1 tsp sugar
½ red pepper, deseeded and sliced
½ yellow pepper, deseeded and sliced
2 tsp fajita spice
1 tsp dried oregano
300g dried pasta
2x 400g tins chopped tomatoes
420ml stock made from hot water with 2 stock cubes
1 x 400g tin of mixed beans, rinsed and drained

TO SERVE

1 avocado
1 small red chilli, thinly sliced
6 cherry tomatoes, chopped in half
½ small red onion, peeled and sliced
2 heaped tbsp sour cream
1 tbsp sweet chilli sauce
30g mature Cheddar cheese, grated

PREPARATION

1. Heat the oil in a large frying pan and add in the onion. Cook for 3 minutes on a medium-to-high heat until it starts to soften. Add in the chicken, salt and pepper. Cook for a further 3 minutes until the chicken is sealed (it won't be cooked in the middle at this point). Add the chorizo and cook for a further 2 minutes.
2. Add in the garlic, tomato puree, sugar, red and yellow peppers. Stir, then add in the fajita spice and oregano. Stir again. Add in the pasta, tins of tomatoes, stock and mixed beans. Stir and bring to the boil, then turn down to a gentle simmer. Cover with a lid or some foil and simmer for 12-15 minutes (check once and give it a stir) until the pasta is cooked.
3. Peel, de-stone and slice the avocado and get your toppings ready.
4. Remove the lid, stir and sprinkle the pasta with chilli slices and tomatoes. Top with avocado and red onion slices. Spoon on the sour cream and sweet chilli sauce, then sprinkle on the cheese, chilli flakes and fresh coriander. Serve immediately.