

CREAMY CHICKEN WITH CORN & CHORIZO

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COOK TIME: 30mins

SERVES: 4

CALORIES: 576 kcal (PER SERVING)

INGREDIENTS

4 chicken breast fillets
150 g (5.3 oz) spicy Spanish chorizo, cut
into cubes
250 g (8.8 oz) canned corn kernels, drained
150 g (5.3 oz) cream cheese, I used Boursin
with shallot & chives
120 ml (1/2 cup) dry white wine
160 ml (2/3 cup) whole milk
2 garlic cloves, minced
1 small onion, finely chopped
2 tbsp olive oil
1 tbsp salted butter
spices: salt, black pepper, smoked paprika,
garlic powder, oregano

*FOR SERVING

red pepper flakes
2 tbsp chopped chives

DIRECTIONS

Season chicken fillets with 1 tsp each: salt, black pepper, smoked paprika and garlic powder. Set aside.

Heat oil in a non-stick frying skillet over medium high heat. Add chorizo, cook for 3 minutes until it starts to get crispy.

Stir in corn, cook for 5 minutes or until the corn is golden. Add 1/2 of the minced garlic, cook for 30 seconds. Stir in 1 tsp oregano, 1/2 tsp salt and black pepper. Remove from skillet, leaving as much grease as possible in the skillet.

Add butter to the skillet, let it melt. Add chicken and cook, for 5 minutes per side or until fully cooked and browned on both sides.

This can vary with the size of your chicken. Remove from skillet and place on a clean plate. Cover with foil.

In the same skillet. Add onion and the remaining garlic, cook over low heat, about 1-2 minutes. Pour in white wine and stir with a wooden spoon to dissolve the browned bits from the bottom of the skillet. Simmer for 1-2 minutes. Add milk and bring to a boil. Stir in cream cheese and return the chicken together with the released juices to the skillet. Cook until the chicken is cooked through, about 5 minutes. If needed, add milk to thin out the sauce. Taste, and adjust salt.

Top with crisped corn and chorizo, sprinkle with red pepper flakes and extra black pepper. Enjoy!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.