

Smoked Paprika chicken with lemon



- 1.5 kg of chicken pieces
- 1 lemon sliced
- 2 cups of black olives
- 2 chorizo sausages sliced thick
- 4 garlic cloves
- 1 cup of chicken stock (or vegetable stock)
- 50 grams of melted unsalted butter
- 1/2 teaspoon of smoked paprika

Pre heat the oven to 200°C.

Place the first seven ingredients in a roasting pan.

Sprinkle the paprika over the top.

Season with salt and pepper if you wish.

Cook at 200 degrees for about 40 minutes or until chicken is tender.

Steam some cous cous about 15 minutes before the chicken is done to serve with the meal.

Enjoy 😊