**Pan roast chicken with leeks, cider and chorizo**

Serves 4

This classic combination of leek, cider and chorizo is a perfect complement to both chicken and pheasant. Earthy and rich, this is a great supper dish and one that you can make from start to finish in 45 minutes. If you can’t find chorizo, smoked bacon lardons will make a great alternative.

4 chicken breasts, with skin

100g chorizo, cubed

400g leeks, trimmed and sliced

1 clove garlic, chopped

2 handfuls parsley, chopped

2 tsp dried thyme

1 tbsp flour

100ml chicken stock

350ml cider

Salt and pepper

Preheat the oven to 190C.

Heat a little oil in a large frying pan and fry the chicken breasts, skin side down, until golden brown. Flip over and fry for 1 minute on the other side. Remove from the pan and place in an ovenproof dish.

Add the chorizo to the same pan and fry for 2-3 minutes until slightly golden. Add the leeks, garlic, thyme and parsley and fry gently for 10 minutes until softened. Add the flour and stir well over the heat for 1 minute.

Stir in the stock, followed by the cider and bring to the boil. Season with salt and pepper and simmer gently for 5 minutes.

Pour the sauce over the chicken in the ovenproof dish and place in the middle of the oven for 20-25 minutes, until the chicken is cooked through.