



**?Kaldereta or Caldereta's name is derived from the Spanish word caldera meaning cauldron.? That seems to make perfect sense. This is clearly a Home Cook, rather than Street Food, sort of recipe.**

**Ingredients:-**

- 6 Chicken Drumsticks
- 2 Carrots, chopped
- 2 Potatoes, peeled and cubed
- 400ml of Chicken Stock
- 4 Tbsp of Soy Sauce (Gluten free for us)
- 1 of each Small Red & Green Peppers, sliced
- 4 Cloves of Garlic, minced
- 1 Red Onion, sliced
- 130g Liver Pate
- 400ml of Passata
- 1 Tbsp of Sugar
- 6 Silver Skin Pickled Onions
- ½ a cup of frozen Peas
- 100g of Chorizo, chopped
- 1 Tsp of Garlic Powder
- Salt & Pepper to season
- Oil to Fry

## **Method:-**

- (1) In a bowl marinade the Chicken with the Soy Sauce, Garlic Powder and ½ a Tsp of ground Black Pepper.
- (2) Pop in the fridge for at least half an hour.
- (3) Heat Oil in a frying pan and fry the Potatoes until lightly browned.
- (4) Add the Carrots and cook for a further few minutes.
- (5) Add the sliced Peppers and cook for a further minute.
- (6) Remove and set aside.
- (7) In the same frying pan fry the marinated Chicken until lightly browned, turning regularly.
- (8) Add the minced Garlic and sliced Onions and cook until aromatic.
- (9) Add the Pate, Chorizo, Chicken Stock and Sugar.
- (10) Cover and simmer over a medium heat for 15 minutes.
- (11) Add the Passata and allow to simmer for a further 10 minutes.
- (12) Return the fried Potatoes, Carrots and Peppers to the pan and stir well.
- (13) Simmer until everything is heated through and then add the Peas.
- (14) Season with Salt and Pepper and simmer for a further 2 minutes.

**This was a really hearty meal. Possibly better suited to a winter evening, than a very hot Autumn one. But there?s not much we can do about the weather!**