

Langoustine, Chicken and Chorizo

Alistair Sinclair - Creel Fisherman



You Will Need

12 large langoustines
200g chicken cut into
thin strips
6cm chorizo cut into
thin slices
25g of butter
1 clove of garlic

Directions:

Serves 2

Warm a pot of salted water to a rolling boil. Add the whole langoustines and cook for 90 seconds.

Remove from the water, leave to steam dry then remove the tail meat from the shells.

In a separate pan, fry chicken strips in butter and chopped garlic. Season well with salt and pepper. Finely slice chorizo and add to an oven dish with the langoustine tails and chicken.

Grill for 2 minutes, basting with the juices in the pan.

