

## **Chicken Cocido Recipe**

**(Filipino Recipe)**

### **Ingredients:**

60 ml olive oil  
2 chorizo sausages, sliced on the diagonal  
1 medium onion, minced  
½ head garlic, cloves peeled and crushed  
1 kg whole chicken, cut into serving pieces  
500 ml water  
2 medium carrots, sliced into 1 cm rounds  
2 potatoes, peeled and quartered  
2-3 saba bananas (plantains), sliced into 4-cm diagonal pieces  
500 ml canned tomato sauce  
1 medium head of cabbage, quartered  
Patis (fish sauce)  
Calamansi juice to taste

### **Method:**

In a large casserole, heat olive oil about 1 minute. Sauté the chorizo until firm, about 2 minutes on each side. Remove from heat and set aside. In same oil, sauté onion 1 to 2 minutes, then add garlic and sauté until fragrant. Add chicken and brown lightly. Pour in water, bring to the boil then lower heat and simmer for 10 minutes. Add carrots, cook for about 8 minutes, then add potatoes, bananas and chorizo sausage. Stir in tomato sauce and let mixture simmer until chicken, vegetables and bananas are almost tender. Add the cabbage and heat through until cabbage leaves are tender but crisp and chicken is completely cooked. Serve with rice and a dip of patis and calamansi.

[asian\_free\_recipes\_download][/[asian\\_free\\_recipes\\_download](#)]