**Chicken with Chorizo and Olives (tapas)**

1 tbsp. olive oil

2 chicken breasts, sliced

2 garlic cloves, crushed

4 oz. chorizo sausage, sliced

1 red pepper, sliced

1 zucchini, sliced

15 oz. can chopped tomatoes

½ cup double-strength chicken stock

1 tsp. sugar

1 tsp. ground paprika

2 tbsp. basil, chopped, plus extra to serve

2 oz. black olives

Heat the oil in a wok. Add the chicken, garlic, and chorizo. Stir-fry for 203 minutes. Toss in the red pepper and zucchini, then stir-fry for a few more minutes.

Stir in the chopped tomatoes, stock, sugar, and ground paprika, basil, and olives, then simmer for 5 minutes until the vegetables are just tender.

Scatter with basil leaves and serve.

<http://www.womanandhome.com/recipes/293396/spanish-chicken-with-chorizo-and-olives>