

Transform mealtime into a celebration with Pasmosa Sangria - an all-season refresher! Whether enhancing your chicken dinner, spicing up holiday toasts, or sipping a light summer drink, our delightful recipes add a savory touch to every experience.

Sangria Chicken

Savor the magic of Pasmosa® Red Sangria in this delectable chicken recipe. Fruity notes intertwine with caramelized onions, orange marmalade, and a dash of heat, delivering a sweet, spicy, and irresistibly addictive dining experience.

Ingredients

- 2 cups Pasmosa Red Sangria
- 3 tbsp. of olive oil
- 1 tbsp. of unsalted butter
- 1 medium sweet yellow onion, peeled and thinly sliced
- 4 chicken breast halves or 8 chicken thighs, bone-in and skin on
- 1/4 cup orange marmalade
- 1/4 to 1/2 tsp. red pepper flakes
- 1 tbsp. fresh lemon juice
- 1 cup seedless red grapes, halved
- Salt and freshly ground pepper

Directions

In a large sauté pan, heat 2 tablespoons of the olive oil along with the butter over medium heat. Add the onion and season with salt and pepper. Sauté, stirring often, until golden and caramelized, about 20 minutes.

Remove the caramelized onions from the pan and set aside. To the same pan, over medium-high heat, add the remaining 1 tablespoon of olive oil. Season the chicken pieces with salt and pepper and add them to the pan, skin side down. Sauté until brown, then remove the chicken from the pan.

Add the Pasmosa Red Sangria and deglaze, scraping up any browned bits from the bottom of the pan. Add orange marmalade, red pepper flakes, lemon juice and caramelized onions to the pan and stir to combine. Simmer the sauce for 2 minutes.

Return chicken to the pan, skin side up, and bring the mixture to a simmer. Cover pan, reduce the heat to low, and braise chicken for 15 to 20 minutes, or until the chicken pieces are cooked through and the sauce is reduced. The sauce takes about 30 to 50 minutes to thicken, and should be a creamy, rich, and glossy sauce at the end.

To serve, place the chicken pieces on a large serving platter and pour the sauce over top. Garnish with grapes and serve.

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