

## **Chicken Choucroute**

Recipe Cookbook: The Working Family's Cookbook

Prep Time: 15 minutes      Cooking Time: 1 hour

### **INGREDIENTS:**

1 TBS olive oil, or vegetable oil  
4 lbs chicken parts  
Salt & freshly ground pepper  
2 large onions, thinly sliced  
2 large carrots, sliced into thin rounds  
1 large head (1-3/4 - 2 pounds) green cabbage, very thinly sliced  
1/4 C chicken broth or water  
1/4 C white wine vinegar  
1 bay leaf

### **DIRECTIONS:**

Heat oil in large frying pan over medium-high heat. Sprinkle chicken with salt & pepper - cook 15-20 minutes till well browned on all sides. Remove from pan.

Lower heat to medium - add onions & carrots - cook 5 minutes, scraping up the browned bits from the pan bottom. Add cabbage & cook about 10 minutes, stirring, till wilted. Add broth, vinegar & bay leaf - season to taste with salt & pepper. Simmer 2 minutes, stirring occasionally.

Lower heat to medium low - put chicken atop cabbage, cover/cook 20-25 minutes till chicken is tender & the juices run clear when pierced. Serve chicken on bed of cabbage.

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