

Chicken Provencal (for 4)

Recipe Cookbook: Food and Wine Quick from Scratch

Chapter: Chicken and Other Birds

Author: Susan Rich, Laura Russell

Prep Time: 10 minutes

Cooking Time: 20 minutes

INGREDIENTS:

1 TBS cooking oil
1 whole chicken (about 3 to 3 1/2 pounds), cut into eight pieces
3/4 tsp salt
1/2 tsp fresh ground black pepper
1 small onion, chopped
4 garlic cloves, minced
1/2 C red wine
1 1/2 C canned crushed tomatoes in juice
1/2 tsp dried rosemary
1/2 tsp dried thyme
1/3 C Kalamata olives, halved and pitted (or other black olives)
1 tsp anchovy paste

DIRECTIONS:

Heat oil in a large, deep frying pan over moderately high heat. Season chicken with 1/4 teaspoon each of the salt & pepper - put in the pan. Cook till browned, turning (about 8 minutes in all). Remove chicken from the pan. Pour off all but 1 TBS fat from pan.

Reduce heat to moderately low. Add onion & garlic & cook, stirring occasionally, till onion starts to soften (about 3 minutes). Add wine to pan & simmer till reduced to about 1/4 cup (1-2 minutes). Add tomatoes, rosemary, thyme, olives, anchovy paste & remaining 1/2 tsp salt - simmer 5 minutes.

Add chicken thighs & drumsticks + any accumulated juices. Reduce heat to low & simmer, covered, 10 minutes. Add breasts & cook till chicken is just done (about 10 minutes more). Add remaining 1/4 tsp pepper.

Wine Recommendation

There are many from the region of Provence that will be ideal with this dish. For a lighter summer wine look for a rose; if you prefer a red, try a Cotes de Provence.