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Boozy Chicken



John Fazel

(Serves 4-6)

Ingredients

2-3 pounds chicken breast, cut into small bite-sized pieces

Mix together:

1/3 cup flour

1 teaspoon salt

1/4 teaspoon pepper

Toss chicken bites in flour mixtures and brown in 1/4 cup olive oil.
Drain excess oil.

In same pan, add:

1 clove garlic, minced

Photo Susie Iventosch

3 tablespoons chopped yellow onion (I used a whole onion!)

4 tomatoes, quartered

1 cup white wine

1 tablespoon dried parsley

1/4 teaspoon powdered thyme

1/2 bay leaf

Directions

Cook and simmer over low heat for about 30 minutes, or until the thickest pieces of chicken are tender.

In a separate pan saut•1/2 cup sliced mushrooms in olive oil to brown. Add to chicken with 1/2 cup sliced green olives. (I used black olives and they were good, too!)

If sauce needs thickening, stir in 2 tablespoons flour and 1/2 cup chicken stock.

Serve over rice, potatoes or puff pastry shells.

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