

chicken potato stew

12 chicken thigh fillets
10 small potatoes
fresh thyme
8 tablespoons tomato puree
3 cloves garlic crushed and peeled
2 stock cubes
olive oil
rock salt
salt and pepper

Peel and quarter potatoes and boil in a pot with water and a hand full of rock salt until softened.

Slightly cover the bottom of a large saucepan with olive oil, add the garlic and heat until sizzling before adding the chicken thighs and a few springs of thyme.

Sear the fillets on both sides until nice and browned on the outside, season with salt and move to a plate cover with paper towel.

When potatoes are ready, drain them well and put them in the saucepan together with the chicken, stock cubes (crumbled with your fingers), tomato puree, e few more springs of thyme and 1/2 glass of water.

Stir well to combine ingredients, cover with a lid and allow to simmer over medium/low heat for about 25/30 minutes, then uncover and continue to simmer for a few minutes, until enough reduced. Serve hot with a little delicious sauce over the chicken.

PAIR WITH *Chrismont LA ZONA Sangiovese 2004*

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