

Ligurian-style Chicken

Ingredients

- 4 lbs chicken parts
- salt to taste
- 2 Tbsp flour
- 1/4 cup olive oil
- 4-5 rosemary sprigs
- 3 garlic cloves, peeled
- 1/2 cup white wine
- 3 tomatoes, seeded and chopped
- 1/2 cup Taggiasca olives, pits removed
- 3 Tbsp pine nuts
- 1 cup chicken stock

Directions

Salt chicken parts and dust them with flour.

Heat olive oil in a large saute pan or cooking pot over medium-high heat. Working in batches, if necessary, add the chicken skin-side down and fry until golden brown, about 5 minutes. Turn the chicken pieces and add the rosemary and garlic. Cook until the garlic is softened, about 3 minutes. Remove the garlic.

Add the white wine and cook until it evaporates. Add the diced tomatoes, olives and pine nuts and stir. Add the stock, partly cover the pan and reduce heat to medium low. Simmer until the chicken is cooked through, about 40 minutes. Taste and adjust seasoning. Discard rosemary before serving.