



Mediterranean chicken



Serves 4



40 mins



Low

Ingredients

CHICKEN LEGS 750Gr Lusiaves

5 SLICES OF BACON 1 ONION 2 cloves garlic 60 ML WHITE WINE 200gr TOMATO NAKED IN PIECES 1 teaspoon dried oregano 1 teaspoon basil DRY 1 teaspoon brown sugar Pitted black olives FRESH basil OLIVE SAL BLACK PEPPER

Cooking Instructions

We start by seasoning the chicken thighs with salt on one side and then the other and also temperamos on both sides with black pepper. Let's cut 5 thick slices of bacon and then cut in half. In a pan put a little oil on the stove, let it heat and fry the thighs well on both sides about 3 to 4 minutes on each side, when the thighs are well douradinhas, we remove and reserve. In the same pan by going to sauté the onion in the chicken fat dropped, joined the bacon and then the onion is soft garlic. Join now the white wine and let evaporate a bit, and let's join the peeled tomatoes into pieces and wrap in steamed. We add dried herbs or dried oregano and basil, brown sugar and return to season with salt and pepper and mexemos together the chicken. Let's cover the pot and cook over medium heat 10 to 15 minutes. Halfway through cooking'll stir the sauce does not stick to the pan and let's turn the chicken thighs. We left at the end and cook just before serving together olives and fresh basil leaves.