

TUSCAN CHICKEN



Ingredients:

2	Tablespoons	Olive Oil
3	Each	Chicken Thighs and Drumsticks
1	Teaspoon	Salt
½	Teaspoon	Black Pepper
1	28 oz	Whole Peeled Tomatoes
6	Cloves	Garlic, peeled and minced
1	Large	Red Onion, peeled, halved and sliced thick
2	Sprigs	Fresh Rosemary (or 2 tsp dried)
2	Sprigs	Fresh Thyme (or 2 tsp dried)
1	Cup	Red Wine

Directions:

1. Preheat oven to 350°. Rinse and pat dry chicken. Season with salt and pepper.
2. In dutch oven, heat oil and sear chicken over medium-high heat until golden brown. Remove and add onion. Saute until translucent. Add garlic and saute 1-2 minutes.
3. Add wine, rosemary and thyme to pan and deglaze, scraping up any browned bits. Break up tomatoes with your hands and add to the pan. Place the browned chicken on top, cover and braise in oven for 1 hour.
4. Serve with Spinach Orzo, if desired.