

Chicken with Piquillos

Author: *Spain: A Culinary Road Trip* by Mario Batali



Servings: 4

4 whole chicken thighs, bone-in
2 whole garlic cloves, sliced
Kosher salt
2 tablespoons extra-virgin olive oil
1 large onion, coarsely chopped
9 ounces piquillo peppers, drained, widely sliced
1 cup dry white wine

Per Serving (excluding unknown items): 328
Calories; 21g Fat (66.0% calories from fat); 17g
Protein; 7g Carbohydrate; 2g Dietary Fiber;
79mg Cholesterol; 77mg Sodium. Exchanges: 2
1/2 Lean Meat; 1 1/2 Vegetable; 3 Fat.

From Carolyn T's Food Blog, Tasting Spoons: <http://tastingspoons.com>

1. Rub the chicken with the garlic and 1 tablespoon of kosher salt. Cover and refrigerate for 1 hour.
2. Heat the olive oil in a large, deep skillet. Scrape the garlic off of the chicken pieces. Add the chicken to the skillet in a single layer and cook over moderately high heat, turning occasionally, until browned all over, about 12 minutes. Transfer the chicken to a platter.
3. Add the onion to the skillet and cook over low heat, stirring occasionally, until very tender, about 10 minutes. Add the piquillo peppers and white wine and bring to a simmer, scraping up any browned bits.
4. Return the chicken and any accumulated juices to the skillet. Cover partially and cook over low heat until the chicken is tender and cooked through and the sauce is thickened, about 30 minutes. If the sauce is too thin, bring to a boil and reduce it until there is about 2-3 T. of liquid. Transfer the chicken to a platter, spoon the sauce on top and serve.