



The recipe changes from family to family, but the essential ingredients remain the same. It's a selection of chicken joints cooked in an onion and tomato herb sauce. Serve with tagliatelle, polenta or boiled potatoes.

Ingredients:-

2 tbsp Olive oil

1 Onion, peeled and chopped

200 g (7.1oz) Chestnut mushrooms, halved if large

1 Garlic clove, peeled and crushed

4 Chicken thighs

4 Chicken drumsticks

1 pinch Salt and freshly ground black pepper

1 Can chopped tomatoes

125 ml (4.4fl oz) White wine

2 Sprigs of oregano

1 tbsp Freshly chopped parsley

Method:-

(1) Heat the oil in a large sauté pan and fry the onion for about 10 mins until softened. Add the mushrooms and garlic, and cook until golden. Set aside on a plate.

(2) Add another drizzle of oil, if necessary, and brown the chicken pieces in the pan, seasoning as you go. Return the onion mixture to the pan and pour over the tomatoes, wine and 150ml boiling water. Add the oregano. Cover and simmer for 20 mins until the chicken is cooked.

(3) Sprinkle with parsley before serving.