

RED BICYCLETTE

Chicken Provencal

2T Olive oil
2 Chicken legs - drumstick and thigh separated - with skin and bone
2 Chicken breasts, with skin and bone
2 Large tomatoes, roughly chopped
10 Cloves garlic, peeled and halved
1t Fresh thyme
1t Fresh oregano
2 Sprigs, fresh rosemary, leaves pulled off stem
3/4 c Beef stock
4 Servings, couscous, prepared according to directions on package

Directions

Heat olive oil in a deep skillet, over medium-high heat. Lay chicken pieces, skin-side down, in the skillet. Sauté chicken for 5 minutes on each side over medium-high heat, until meat becomes light brown on all sides. Remove the chicken from the pan, and then set aside. Add roughly chopped tomatoes to the pan and cook for 1 minute, then add the garlic, mixed herbs and beef stock. Simmer for five minutes. Return chicken to the pan and baste it with the sauce, then cover the pan and allow to simmer for 20 minutes on low heat, turning over the chicken parts once. Serve with desired amount of sauce, poured over chicken on a bed of couscous.

Serves 4

Delicious, when paired with Red Bicycleette® Chardonnay