

Greek Stewed Chicken

Prep Time: 45 min
Total Time: 130 min
Makes: 4 servings



Ingredients

1 whole chicken (2 1/2 to 3 pounds), cut into 8 pieces
2 teaspoons kosher salt, plus additional for seasoning
1 teaspoon freshly ground black pepper, plus additional for seasoning
1 teaspoon ground cinnamon
2 tablespoons extra-virgin olive oil
2 yellow onions, coarsely chopped
3 garlic cloves, minced
1/2 cup dry white wine, such as Sauvignon Blanc
1 cup water
1 cup chicken broth
1 (6-ounce) can tomato paste
1 tablespoon chopped fresh oregano
1/4 cup grated Kasserli cheese
1/4 cup grated Parmesan cheese
Cooked orzo, for serving
Fresh parsley leaves, for garnish

DIRECTIONS: Pat the chicken dry with paper towels. A wet chicken will cause the oil to splatter while the chicken is sautéing. Mix the salt, pepper and cinnamon in a small bowl. Rub the chicken pieces on all sides with the seasoning.

Heat the olive oil in a large deep skillet over high heat. A 12-inch skillet with sides about 2 1/2 to 3 inches high will allow you to brown all the chicken at once. If you don't have a skillet large enough, brown the chicken in two batches. What's important is that the chicken isn't overcrowded, which would cause the pieces to steam rather than brown.

Put the chicken in the pan, skin side down. Brown for about 4 to 5 minutes on each side. Turn the pieces using tongs, as they have a tendency to stick to the pan. Remove the chicken to a platter.

Lower the heat to medium high and add the onions and minced garlic to the drippings in the pan. Cook for about 3 minutes, stirring constantly, until the onions have softened and are a light golden brown. Add the wine, and scrape the bottom of the pan with a wooden spoon to deglaze the pan, loosening any particles stuck on the bottom.

When the wine has evaporated, add the water, chicken broth and tomato paste. Stir to dissolve the tomato paste. Return the chicken to the pan and add the oregano. The liquid should come about halfway up the chicken pieces. Cover the pan and simmer over low heat for about 1 hour or until the chicken is tender and completely cooked. If the sauce becomes too thick, it can be thinned with a little more water. Season with salt and pepper to taste.

Serve the chicken over cooked orzo. Top with the red sauce and sprinkle with the cheese. Garnish with fresh parsley leaves.