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Chicken with Fennel & Tomato

8 boneless, skinless chicken thighs

4 tomatoes, chopped

1 fennel bulb, cut into wedges

4 garlic cloves, peeled and smashed

1 tablespoon tomato paste

1 cup chicken stock

Olive oil

Salt and Pepper

Rinse and pat dry the chicken. Season generously with salt and pepper. Heat a large skillet with 4 tablespoons olive oil. Add the smashed garlic and cook, stirring, until browned - about 5 minutes. Remove garlic from olive oil and set aside.

Add the fennel to the skillet and cook until evenly browned on all sides - about 7 minutes. Remove from the skillet and set aside.

Add the chicken to the skillet and brown on all sides. Remove from pan and discard all rendered fat.

Add the chicken stock and the tomato paste to the pan. Mix well to dissolve the tomato paste, scraping to release the brown bits from the bottom of your pan. Add the tomatoes and cook for 2 to 3 minutes. Return the chicken to the pan. Arrange the garlic and fennel around the chicken. Season with salt and pepper. Bring liquid to a soft boil, cover and simmer for 20 minutes or until chicken is completely cooked through.

Serve with side of choice. We had it with rice. Enjoy!