



## Braised Mediterranean Chicken

6 slices Pancetta – sliced  
5 chicken thighs/ 5 chicken drumsticks (skinned optional)  
½ medium red onion – sliced  
1 bell pepper – sliced  
6 garlic cloves – minced  
4 large tomatoes – peeled and chopped  
1 sprig Rosemary – leaves removed (about 1 TBS)  
15 seeded green olives – chopped  
1 cup chicken stock  
1 cup dry white wine  
Salt & Pepper

Crisp the pancetta in a braising pan. Remove from pan and set aside.

Season the chicken generously with salt and pepper. Add to the pan and brown in the pancetta rendered fat. Brown evenly on all sides. Remove from pan and set aside.

Remove all but 2 TBS of the remaining fat in the pot. Add the onion, bell pepper and garlic. Cook making sure you scrape the brown-bits from the bottom of the pan. Add a little chicken stock to aid in the process. Cook the vegetables for about 5 minutes until softened. Add the chopped tomatoes and the rosemary leaves. Season with salt and pepper. Mix well and cook for about 15 minutes.

Return the chicken to the pan. Add the olives and the cooked pancetta. Add the chicken stock and the wine. Bring pot to a boil, cover and reduce the heat. Simmer for about 1 ½ hours to 2 hours. Add extra salt and pepper if needed.

Serve the chicken with some mashed potatoes. Enjoy!