

Chicken Marengo

4 Servings

2 pounds bone-in chicken pieces

2 cloves garlic crushed

1/2 teaspoon paprika

2 Tsp olive oil

1/2 small onion thinly sliced

1/4 tsp thyme dried

1/2 cup dry white wine

1 cup tomato peeled core chopped

1 Tsp tomato paste

1/2 small onion thinly sliced

1/4 teaspoon dried marjoram

1 Tsp butter

1 green bell pepper, cut into strips

1 cup canned mushroom

3/4 cup black olives pitted

1/2 lemon

1 tablespoon olive oil

1/4 cup parsley

Sauté onions and crushed garlic cloves in a kettle or deep iron skillet in olive oil until lightly browned; remove and brown chicken pieces well on all sides. Mix together tomato paste and chopped tomatoes, stir in wine, browned onions and garlic, and seasonings

Top chicken pieces with liquids mixture. Cover tightly and simmer for 45 minutes. As the chicken is simmering, in a separate skillet sauté the remaining onions and mushrooms in butter until golden. Add olives and lemon juice to the mixture. Add this to the top of the chicken in the kettle, cover and cook another 15 - 20 minutes.

Sprinkle with parsley and serve. Or, even better, prepare this a day ahead and the flavors will be further enhanced. Serve chicken over rice

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