

Chicken Hunter-style

Servings: 6

Prep Time: 20min

Cook Time: 55min



Ingredients

- 12 chicken thighs, well trimmed of fat
- 1 T (15 ml) Ina Paarman's Garlic & Herb Seasoning
- ¼ cup (60 ml) flour
- 3 T (45 ml) olive oil
- 6-8 rashers rindless streaky bacon, cubed (optional)
- ½ cup (125 ml) dry white wine or chicken stock
- 1 x 400 ml Ina Paarman's Roasted Vegetable Pasta Sauce

Gremolada mixture

- ½ cup (125 ml) chopped parsley
- 3 cloves garlic, crushed
- 2 t (10 ml) grated lemon rind

Directions

1. Adjust oven rack to one slot below the middle. Preheat the oven to 180°C.
2. Mix the seasoning and flour together and coat the chicken with the seasoned flour. Heat the oil in a heavy frying pan and briefly brown the chicken on both sides. Transfer to a casserole dish. Add the bacon and pan fry until crisp. Spoon the bacon out on top of the chicken. Pour excess fat out of pan.
3. Pour the wine into the pan and boil briskly, while scraping the pan to remove all the tasty brown bits. Boil until the wine is reduced by half. Add the Roasted Vegetable Pasta Sauce and just warm through. Pour the sauce over the chicken.
4. Bake with a lid for 40 minutes. Remove the lid and bake open for the final 15 minutes.
5. Mix all the Gremolada ingredients together.
6. Sprinkle gremolada over the top just before serving. Delicious with rice and fresh garden vegetables of your choice.