

BASQUE CHICKEN



INGREDIENTS

CHICKEN:

- 6–8 Chicken thighs
- Salt and black pepper
- 1–2 tsp smoked paprika
- 2–3 tbsp olive oil
- 1 large onion, thinly sliced
- 1 red bell pepper, sliced
- 1 green bell pepper, sliced
- 3–4 garlic cloves, minced
- 4–6 sprigs fresh thyme
- 1 bay leaf

SAUCE:

- 4–5 ripe tomatoes, chopped (or 1 can crushed tomatoes)
- ½ cup dry white wine
- ½–1 cup chicken stock
- ¾ cup Kalamata olives

METHOD

1. Brown the chicken

- Season generously with salt, pepper, and smoked paprika
- Heat oil in a Dutch oven.
- Brown chicken on both sides; remove and set aside.

2. Build the sauce

- Add onions and peppers to the pot.
- Cook 10–15 minutes until soft and lightly caramelized.
- Add garlic, thyme, and bay leaf; cook 1 minute.
- Add tomatoes and cook until they break down.
- Add white wine and reduce by half.
- Add chicken stock and bring to a simmer.

3. Braise

- Nestle chicken pieces into the sauce.
- Cover and simmer 25–35 minutes (or bake at 375°F for the same time).

4. Finish

- Remove bay leaf and thyme stems.
- Stir in Kalamata olives
- Serve with rice, potatoes, or crusty bread.

5. Pour a glass of Bravio, and enjoy!