

INGREDIENTS

3 cups diced onions, celery, carrots
¼ cup olive oil
1.5 kg chicken pieces
1 can diced tomatoes
2 cloves garlic, minced
½ cup spanish olives, diced
1 tetra pack chicken or vegetable stock
½ cup white wine (optional)
1 tbs parsley, oregano, thyme, bay leaf



PREPARATION

Sear the chicken with olive oil until browned.
Add vegetables and garlic and let the vegetables brown for a few minutes.
Add stock, spices, tomatoes and wine and simmer for 30 minutes on medium low.
Serve with rice, salad or crusty bread.