



INGREDIENTS

- 8 chicken thighs
- 4 TBSP of olive oil
- 1 cup of AP flour for dredging
- 3 crushed garlic cloves
- 8 anchovies packed in olive oil
- $\frac{3}{4}$ cup of pitted green olives
- 2 bay leaves
- 1 TSP of chili flakes
- 1 TSP of rosemary
- $\frac{1}{2}$ cup of balsamic vinegar
- $\frac{1}{2}$ cup of water
- 1 cup of passata
- $\frac{1}{2}$ cup of chicken stock
- 3 yellow potatoes cut in wedges

COUSCOUS

- 1 $\frac{3}{4}$ cups of chicken stock
- 1 cup of couscous
- 1 TSP of dried basil



CHICKEN THIGHS IN BALSAMIC VINEGAR & TOMATO SAUCE

By Caterina Romano's kitchen

DIRECTIONS

1. Pat dry the chicken thighs and season with salt and pepper on both sides.
2. Dredge the chicken pieces in the flour and shake off the excess.
3. Heat the oil in a frying pan over medium-high heat. Add the chicken skin-down and cook for 3 minutes on each side until crisp & golden brown. Remove the chicken thighs and set aside to rest.
4. Lower the heat, add the garlic, anchovies, olives, bay leaves, chili, rosemary and balsamic vinegar.
5. Bring to a boil and cook for 1 minute.
6. Add the water, passata, chicken stock and potatoes. Return the chicken thighs to the pan.
7. Season with salt, cover and simmer for 1 hour.
8. To prepare the couscous, in a saucepan bring the chicken stock to a boil. Shut the heat, add the couscous and dried basil and continue mixing until fully cooked.
9. Serve the cooked chicken on a bed of couscous and enjoy.

ENJOY THE CHICKEN THIGH IN BALSAMIC VINEGAR & TOMATO SAUCE