

Pollo Rosemarino

I learned this dish in Rome when I was a flight attendant. It became a staple in my household. It is very easy to make and you cannot overcook it. Oh, and it's so delicious.

Ingredients

8 chicken thighs (Skinless, skin on, bone in or out...it's entirely up to you.)
1 head of garlic peeled and separated
2 sprigs of Rosemary
0.75 lt bottle of white wine
½ cup of olive oil
1 cup of green olives
Salt and pepper to taste



Instructions

1. In a medium soup pan add about a half a cup of olive oil and warm it up at medium heat.
2. Add the chicken thighs and let them brown for about four minutes on each side.
3. Add the garlic, the rosemary, salt, pepper and a bottle of white wine. Yes, the full bottle. Bring to a boil.
4. Once everything comes for boil, bring the temperature down to medium heat cover and cook until all the liquid has reduced almost completely.
5. At this point, add the olives and cook for about 10 more minutes.
6. Serve with roasted potatoes and grilled asparagus for a perfect meal.