

View from the Fridge – Recipes from Brian Donkin

Recipe # 74 – Leg of chicken with tomatoes and black olives

Preparation time: 5 min – Cooking time: 40 mins

Ingredients

3 legs of chicken
1 tablespoon of oil
1 large wine glass of tomato concasse (see sauce recipes)
chopped parsley
20 black olives
1 glass white wine
salt and pepper

Method

1. Season chicken legs and put in oven-proof frying pan with oil. Fry on both sides for 2 minutes each
2. Put in hot oven (200c) for 15 minutes. Turn over chicken legs and cook for further 15 minutes in oven.
3. Remove pan from oven, drain off excess oil and add tomato concasse and black olives. Cover with lid and put back in the oven for 10 minutes.

Serves 3

