

Get Yo' Man Chicken



Recipe courtesy of The Neelys

Show: Down Home with the Neelys

Episode: Courting Pat (The Foods that Help Gina win Pat's Heart)



Level: Easy

Total: 1 hr 3 min

Prep: 8 min

Cook: 55 min

Yield: 4 to 6 servings

Ingredients:

2 tablespoons olive oil
6 chicken thighs, skinless
1 teaspoon salt
1/2 teaspoon pepper
1 medium onion, sliced
1 cup chicken stock
1/2 cup white wine
One 14.5-ounce can crushed tomatoes in thick puree
1 teaspoon dried thyme
1/2 tablespoon dried rosemary
1 tablespoon lemon-pepper
Hot buttered rice
2 tablespoons chopped fresh parsley leaves

Directions:

- 1 Heat the oil in a 12-inch skillet over medium-high heat.
- 2 Pat chicken dry with a paper towel and season with salt and pepper. Brown the chicken, meat-side down first, and turning once, about 4 minutes on each side. Transfer to a plate to reserve.
- 3 Pour off all but 1 tablespoon of oil from the pan.
- 4 Add onion to the pan and saute until tender, roughly 3 minutes. Add the stock and wine and stir, scrapping any brown bits off the bottom of the pan. Turn heat to high and reduce by half, about 3 minutes. Pour in the crushed tomatoes and add the dried herbs and lemon pepper. Add the chicken thighs back into the pan. Cover and cook on medium-low heat for 40 minutes.
- 5 Remove chicken from liquid and serve on hot buttered rice. Ladle the sauce on top and garnish with fresh chopped parsley.

