

Chicken in Tomato and Chickpeas

8 chicken thighs and 8 drumsticks
1 small onion, peeled and chopped
2 tablespoons olive oil for frying
2-3 tablespoons olive oil to cover chicken
2-3 sliced cloves garlic
1 can (14 ounces/400 grams) chopped tomatoes
1 can (550 grams/19-20 ounces) chickpeas
1 cup (250 ml) white or red wine

Directions:

Preheat the oven to 350 F/180 C. Use an oven to table pan or casserole dish, make sure it's oven proof (especially the handles).

If you have sauteed onion, skip this step, if not, sautee the chopped onion in olive oil till light brown. Let pan cool and scoop onions aside and lay chicken down, skin side up in pan. Sprinkle olive oil over chicken and then sauteed onion over chicken. Sprinkle sliced garlic over that. Then pour the chopped tomatoes and chickpeas, all with their liquid, (do not drain) and the wine over the chicken. No need to stir. Cover tightly with lid or two layers of tin foil. Place in hot oven and cook for one hour and twenty minutes. Remove cover/foil and continue cooking for fifteen more minutes till top of chicken brown slightly. The liquid reduces somewhat but this is a saucy dish. Serve in pan, hot, with rice on the side. Reheats and freezes beautifully.