



Braised Chicken with Nicoise Olives, Carrots & Rosemary

Suggested Pairing: 2019 Cuvée Constantin Pinot Noir

Recipe By Russell Lichtenthal, Director of Sales & Hospitality

This recipe is for 4 servings

Ingredients:

- 4 chicken legs
- 4 chicken thighs (bone in)
- Olive oil
- 1 cup dry red wine, we recommend the 2018 Cuvée Constantin Pinot Noir
- 1 medium onion
- 3 carrots (peel all three, and slice two carrots on a bias into ½ inch slices)
- 2 stalks celery
- 2 tablespoons tomato paste
- 4-5 large sprigs rosemary
- ½ cup nicoise olives
- Chicken stock (vegetable stock or water will work)

Directions:

Step 1: Heat a large braising pot over medium heat and add a few tablespoons of olive oil. Season the chicken with salt and pepper. In batches, to avoid crowding the pan, brown the chicken. Take your time with this step to really brown the chicken, about 3-4 minutes per side.

Step 2: Remove the chicken.

Step 3: Finely mince, or pulse in a food processor the onion, celery, and one carrot. Add this mixture to the braising pot along with 2-3 tablespoons more of olive oil and some salt & pepper. Cook over a low heat for 10-15 minutes. Stir frequently to avoid any browning.

Step 4: Add the tomato paste and cook for another 5 minutes, stirring to not burn.

Step 5: Increase the heat and add the wine to deglaze the pot. Scrape the bottom to get all of the browned bits. Then put all of the chicken and rosemary into the pot. Add enough stock to cover the chicken 2/3rds of the way.



Directions Continued:

Step 6: Simmer for 30 minutes with the lid partially on. Add the carrots and olives and a touch more more stock and simmer open for another 30 minutes, or until the chicken is completely tender and pulling away from the bone. Add stock or water as needed if it is getting too dry.

Step 7: Adjust with salt and pepper.

Step 8: Serve with 2018 Cuvée Constantin Pinot Noir.