

Kritharaki with chicken

Note: This is a recipe that you can use as guide also for our Hylopites and CousCous

Ingredients

1. Around 500 to 700 g of boneless, skinless chicken thighs
2. 2/3 cup kritharaki
3. 2-3 tablespoons olive oil (Kouzini ?)
4. 1 to 1-1/2 cup tomato sause + 1/2 cup water
5. 1 cinnamon stick
6. 1 teaspoon paprika
7. salt/pepper to taste
8. 2 garlic cloves
9. ½ onion

Instructions

1. Rinse the chicken with some wine or water and dry with a paper towel. In a deep pan or pot, brown the chicken in the olive oil, at medium heat for about 3 minutes on each side.
2. Remove at this point the chicken from the pot and place it on a plate covered. Saute the onion until soft.
3. Put the chicken back in the pan, add about 1- 1/2 cup tomato sauce mixed with 1/2 cup water to cover the chicken. Add 2 garlic cloves cut in half, a teaspoon of paprika, the cinnamon stick and salt and pepper to taste.
4. Let the chicken cook in the tomato sauce for about 20 minutes, so that the chicken is done.
5. Remove chicken from sauce and cover to keep warm and add the Kritharaki to the pot.
6. Cook/simmer for about 15 minutes until the kritharaki is cooked and almost all the sauce is absorbed. Check on it often so that the kritharaki does not overcook. Add back the chicken and simmer for another 1-2 minutes warming through.
7. Remove the cinnamon stick and garlic and serve.
8. Serve with grated cheese.