Braised Chicken with Spanish Olives

NIBBLEDISH CONTRIBUTOR

Ingredients

4 Chicken Drumsticks
4 Chicken Thighs
2 Tomatoes
1 Potato, diced into large pieces
1/2 Yellow Onion
1 Garlic Clove
1 Cup of Spanish Olives
5 Capers

Instructions

In a large cast iron dutch oven, heat 1 teaspoon of olive oil and sear the chicken pieces until all sides have a brown, crisp sear. While chicken is searing, cut the tomatoes and onion into large chunks, place in blender along with the garlic, and blend until it forms a thick sauce. Once Chicken is done searing add the sauce and the remaining ingredients. Bring to a boil, cover the pot and lower the temperature. Simmer for two hours or until the chicken becomes tender. Add salt and pepper to taste. Enjoy!

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