



Chicken Stew with Peppers and Olives

NIBBLEDISH CONTRIBUTOR

Ingredients

½ cup flour
1 tsp smoked paprika (or your choice of paprika)
salt/pepper
16 boneless, skinless chicken thighs
3 tbsp olive oil
3 red bell peppers, seeds removed and sliced
3 green peppers, seeds removed and sliced
4 cloves garlic, smashed
2 cups chicken broth
2 cups pitted olives (I used kalamata)
½ cup golden raisins
2 cups long-grain white rice (*cook according to directions)

Instructions

In a bowl, combine the flour, 1 tsp salt, ½ tsp pepper and paprika. Add the chicken and toss to coat.

In a large pot (Dutch oven), heat 1 tbsp of oil over medium heat and brown chicken in batches, about 6 to 8 minutes. Transfer to a plate and set aside. Add the peppers, garlic, ½ cup broth, ½ tsp salt and ¼ tsp pepper to the pot. Cook and scrape browned bits from the bottom of the pot, 4 to 6 minutes. Add the olives, raisins and remaining 1 ½ cups broth and bring to a boil. Place the chicken in the pot and simmer, covered, for 15 minutes. Uncover and simmer until the chicken is completely cooked and the sauce is slightly thickened, 15 to 20 minutes. * Make the rice as directed 20 minutes before the stew is complete.