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CHICKEN WITH TOMATOES AND OLIVES

(Kotopoulo me Tomatoes kai Elies)

This dish never fails to impress.

Flour for dredging

Salt, pepper, to taste

1 medium frying chicken (approximately 3 pounds), cut into 6-8 serving pieces

1/2 cup Krinos Extra Virgin Olive Oil

2 large red onions, peeled and chopped

3 garlic cloves, peeled and minced

1 1/2 cups peeled, chopped plum tomatoes

1/2 cup dry red wine

1/2 cup crumbled Krinos Feta Cheese

1 cup pitted Krinos Kalamata Olives, rinsed and drained

1 teaspoon Krinos Oregano

Combine the flour, salt and pepper on a plate and lightly dredge the chicken. Heat 1/3 cup olive oil in a large, deep skillet and brown the chicken on all sides, over high heat. Remove with a slotted spoon.

Add remaining olive oil to skillet, and sauté onions until wilted and lightly browned. Add garlic and stir for 30 seconds. Place the chicken back in the pan. Pour in the tomatoes and wine, and season with salt and pepper. Cover and simmer over low heat for about 45 minutes, or until the chicken is tender.

Ten minutes before removing from heat add the crumbled feta and stir until melted. Five minutes before removing from heat, add olives and oregano. Serve warm.

Yield: 6 servings