



# POLLO AL CHIANTI



TRAFALGAR

## INGREDIENTS

- Chicken legs
- 1 clove of garlic (optional)
- 1 skewer of rosemary
- Salt and pepper
- Olive oil
- Red wine (Chianti if you have it, as this is a Tuscan wine)

## DIRECTIONS

1. Cut the chicken into 2 pieces (skin-on) and generously season with salt and pepper.
2. Massage the meat to let the chicken absorb the seasoning.
3. Heat the oil in a heavy cast iron skillet with garlic and rosemary and brown the chicken on each side, until it is dark brown in color.
4. Pour the wine and let it boil for a few seconds, then reduce the heat and let it simmer, covered, for 30 to 40 minutes or until the sauce is thick and reduced.
5. Once cooked, serve with a simple side salad and a fresh loaf of bread.