



Kokkinisto in Greek cuisine simply means “reddened” and can be any type of protein cooked in a tomato sauce. Chicken adds its own unique flavor and it is extremely tender when cooked in a sauce. It can be served with rice, noodles or french fries.

Kokkinisti Kota (Chicken in Sauce)

Ingredients

4 chicken thighs, skin removed
4 chicken legs
2 tbsp olive oil
3 sprigs fresh basil
2 sprigs thyme
1 onion, chopped
1 garlic clove, chopped
1 tbsp salt
1 tsp lemon pepper
1 tbsp tomato paste
1 tbsp sugar
4 cups water

Instructions

Heat the oil in a pot and add the onions, garlic and fresh herbs. Sweat for 3 minutes and add the chicken pieces, browning well on all sides. Add the salt and pepper and water. Mix in the tomato paste and sugar and allow the water to reduce to half and the sauce to thicken (approximately 30 to 40 minutes).

Serve over rice, noodles or french fries.

Makes 4 to 6 servings.