



CHICKEN THIGHS

Chicken thighs with pistaccio and cherry tomato

serves 4:

4 chicken thighs

2 large red onion

1/2 cup of pistaccio

1 cup of cherry tomato

salt and fresh ground pepper

8 Tbs of evoo

2 Tbs of flour

1 cup of white wine vinegar

1 glass of dry white wine



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leave to sit the chicken thighs in a bowl with fresh water and white wine vinegar for 15 minutes.

In a casserole, heat the evoo and sauté finely chopped onions and cherry tomato until became softned-
about 15 minutes

Spread the flour on a plate, season the chicken thighs with salt and pepper and dredge in the flour.

Add the chicken thighs in the casserole with the onions and cherry tomato, when the chicken is brown add
the wine and cook slowly for about 20 minute with a cover.

Before removing from the heat, add the pistaccio nuts a small bunch of fresh mint leaves, let set 10
minutes before serving