



## **BRAISED CHICKEN IN AROMATIC TOMATO SAUCE**

*(Pastitsatha)*

Like sofrito, this dish also hails from Corfu.

- 1/4 cup Krinos Extra Virgin Olive Oil
- 1 3-pound chicken, cut into 8 pieces
- 3 cups chopped red onions
- 6 whole allspice berries
- 1 cinnamon stick
- 1 teaspoon paprika
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- Pinch of cayenne pepper
- 1 28-ounce can plum tomatoes, chopped
- 1 cup water
- 2-4 tablespoons Krinos Red Wine Vinegar
- 2 tablespoons tomato paste
- Pinch of sugar
- 1 pound thick spaghetti
- 1/2 cup Krinos Kefalotiri Cheese, grated

Heat oil in a large casserole or Dutch oven and brown chicken in batches. Remove with a slotted spoon to a platter, add onions to pot, and sauté until tender, about 5 minutes. Add spices, and stir for one minute. Stir in tomatoes and water, return chicken to pot, cover, and simmer over low heat for 35-40 minutes, until chicken is tender.

Transfer chicken to a platter. Add 2 tablespoons vinegar, tomato paste and sugar to the pot, and simmer sauce until thick, about 10 minutes. Season to taste with salt, pepper, and more vinegar. Pour sauce over chicken, cover, and keep warm in a lightly heated oven.

Boil pasta in ample salted water. Drain and place on a large platter. Top with chicken and sprinkle with grated cheese.

Yield: 6 servings