

## SPANISH CHICKEN

- |   |  |
|---|--|
| 1/2 cup (125 mL) soft fresh bread crumbs        | 1 cup (250 mL) diced red bell pepper     |
| 1/4 cup (50 mL) sliced natural almonds, toasted | 1 can (14 oz/398 mL) diced tomatoes      |
| 1/4 cup (50 mL) chopped fresh parsley           | 1 1/2 cups (375 mL) canned chicken broth |
| 4 cloves garlic, peeled                         | 2 tbsp (25 mL) dry sherry                |
| 1/4 cup (50 mL) flour                           | 2 tbsp (25 mL) red wine vinegar          |
| 1 tsp (5 mL) paprika                            | 1 tbsp (15 mL) unsweetened cocoa powder  |
| 1/4 tsp (1 mL) salt                             | 3/4 tsp (3 mL) salt                      |
| 12 bone-in chicken thighs, skin removed         | 1/4 tsp (1 mL) freshly ground pepper     |
| 2 tbsp (25 mL) oil                              | 1/2 cup (125 mL) pimiento-stuffed olives |
| 1 cup (250 mL) chopped onion                    |  |

Place bread crumbs, almonds, parsley and garlic in a mini food processor. Process until finely chopped; set aside. Combine flour, paprika and 1/4 tsp (1 mL) salt in a large plastic bag. Add chicken to flour mixture and toss to coat. Heat 1 tbsp (15 mL) oil in a Dutch oven over medium heat. Add chicken in batches and brown on both sides, adding remaining oil as necessary. Transfer chicken to a plate. Add onion and red pepper to pan; saute until softened, about 5 minutes. Stir in next 7 ingredients (tomatoes through pepper). Bring to a boil, scraping to loosen browned bits. Return chicken and any accumulated juices to pan. Stir in bread crumb mixture and olives. Reduce heat and simmer, covered, stirring occasionally, for 45 minutes or until chicken is cooked through. Serves 6.