

TUSCAN CHICKEN



Serves 4



Prep Time 10 minutes



Cook Time 35-40 minutes



INGREDIENTS

- 8 chicken drumsticks
- 1 Tbsp flour, seasoned with salt and pepper
- 2 onions, peeled and sliced
- 400 g button mushrooms, halved
- 400 g can **Wattie's Italian Style Tomatoes**
- 12 stuffed green olives

METHOD

1. Remove the skin from the drumsticks if wished. Toss chicken in seasoned flour.
2. Heat a dash of oil in a large lidded non-stick frying pan.
3. Add the chicken pieces and brown over a moderately hot heat for 5 minutes, turning regularly so that the chicken browns evenly.

4. Add the onions, mushrooms, **Wattie's Italian Style Tomatoes**, olives and season well with freshly ground black pepper.

5. Cover and simmer over a low heat for 30-40 minutes until chicken is tender. Serve with pasta and your favourite vegetables.