

## Marengo Chicken

### Ingredients

- 1 tender chicken (about 1-1.2 kilos), broken into 4 pieces
- 1-2 cup olive oil
- 3 tablespoons cognac
- 1 medium onion, chopped
- 2 tablespoons flour
- 1 cup dry white wine
- 1 cube of chicken bouillon
- 1-4 cup mashed tomatoes
- 3 sprigs of parsley
- 1 pinch of dried thyme
- 1 bay leaf, small
- 200 grams of fresh mushrooms slices
- 1 cup toasted croutons

### Directions

- Chicken pieces, including giblets, are sprinkled with salt and pepper.
- In a large thick pan the oil is heated and the chicken pieces are browned on both sides.
- Separately, in a small pot, the cognac is heated; it is poured over the chicken that is in the pan and lit.
- After the heat is extinguished, the pieces of chicken are taken out of the pan and set aside.
- Put the chopped onion in the pan and lightly brown. Sprinkle the flour on top and stir to mix it well.
- They are added gradually, one ingredient at a time and constantly stirring, wine, cube of bouillon dissolved in 1-2 cup of hot water, tomato puree, parsley and dried thyme and bay leaf. After the sauce has acquired a smooth consistency, chicken is added to it again.
- Cover the pan and let it simmer until the chicken is almost tender, (take about 45 to 60 minutes, depending on the chicken).
- Add the mushrooms slice two and continue cooking, with the pan covered, for about 10 to 15 more minutes.
- When serving, it is garnished with croutons and more chopped parsley.
- Serve on a flat tray. This serves 4.

