

# Red Chicken pot (6 portions; 2 hrs)

## For the chicken (35-45 min)

1kg skin-on chicken drumsticks or thighs  
salt to taste

Trim the excess skin and fat from the chicken and sprinkle some salt on both sides of the meat.

Foil line the grill tray. Grill on medium-low heat for 20-25 min until the skin is crispy (it doesn't have to be cooked completely through as it's stewed in the pot.)

## For the sauce (1h 20 min)

Large saucepan, as wide as possible.

olive oil for frying  
5-6 cloves garlic  
3 large red onions

2 tsp mixed herbs or herbs de provence  
1 tsp ground black pepper  
3 tsp smoked paprika  
1 flat tsp turmeric

2 chicken stock pots or cubes  
4 red peppers  
500g cherry tomatoes

Wash the tomatoes and peppers, boil the kettle. Roughly chop the garlic, and chop the onion and peppers into large chunks. Halve the cherry tomatoes if they are large, else leave them whole.

Fry the onion and garlic on medium-high heat in plenty of olive oil, and add in the black pepper, herbs, and smoked paprika. Stir frequently until the onions start to soften.

Add the peppers and fry for a minute. Add the chicken stock and pour in hot water till the mixture is covered. Turn up the heat and stir for couple of minutes to dissolve the stock and bring to the boil. Add the cherry tomatoes to the top of the pot.

Carefully add the chicken pieces to the top of the pot. They should be placed crispy side up, and partially submerged in the sauce so that the meat is mostly covered, but as much of the crispy skin as possible is above the surface.

Bring to the boil then simmer with the lid off for 45 min – 1 hour (don't stir).  
Top up the water a bit if needed.

When cooked either leave the chicken pieces whole, or strip the meat and stir back into the sauce.

Serve with rice or pasta or chunky bread.