



Mediterranean Chicken

Ingredients

- 1 kilogram Chicken Thighs
- 1 tbsp Vegetable oil
- 1 Medium Onion, sliced
- 1 Medium red bell pepper, cut into cubes
- 2 Cloves fresh garlic, roughly chopped
- 3 tbsp MAGGI® Sauteed onions with 7 spices Cooking Paste
- 1 cup seedless green olives
- 2 tbsp capers in brine, drained
- 0.5 tbsp Dried rosemary
- 1 cup water

Instruction

1. In a deep pan, sear chicken thighs in vegetable oil until golden. Push aside, add onion and bell pepper, and cook until vegetables are tender.
2. Add garlic and MAGGI® Sauteed onions with 7 spices Cooking Paste and cook for 2-3 minutes. Add rosemary and water, stir together, cover and simmer over medium low heat and cook for 20 minutes until chicken is fully cooked.
3. Transfer to a serving dish and serve along with cooked pasta or white rice.

Nutrition

Carbohydrates	6.21 g
Energy	306.39 kcal
Fats	14.28 g
Protein	36.29 g

🕒 35 Minutes

⊕ 6 servings