

INGREDIENTS

- 5 tbsp oil
- 5 cloves of garlic (sliced)
- 3 good sized chicken thighs
- ½ - 1 teaspoon paprika
- 4 sprigs thyme
- 2 bay leaf
- ½ cup white wine
- Salt and pepper to taste
- ¼ cup parsley (chopped)
- Oregano (chopped)

INSTRUCTIONS

- 1) Heat the oil in a large frying pan over a medium to high heat
- 2) Slice garlic and fry until golden remove and drain on paper towels
- 4) Reduce the heat to medium, add the chicken and brown evenly on each side
- 5) Add salt and pepper to taste
- 6) When the chicken is almost cooked, add wine, paprika, thyme and bay leaf
- 7) Simmer until the chicken is cooked
- 8) Watch this carefully, as the wine will reduce quite quickly, add more wine if needed
- 9) Season with salt and pepper
- 10) Just before serving, fold in the garlic and parsley and oregano



Spanish Style Chicken with Crisp Garlic

 1-2 servings  35 Minutes

A perfect Spanish inspired chicken dish that will leave your taste buds watering.
Enjoy!