



Kickin' Chicken

Ingredients

- 1 whole cut-up chicken
- 1 tablespoon [Fustini's Garlic olive oil](#)
- 3 tablespoons unsalted butter
- 4 garlic cloves, finely chopped
- 1/3 cup shallots, finely chopped
- 1 large carrot, finely chopped
- 1 tablespoon tomato paste
- 1 cup dry red wine
- ½ cup [Fustini's Vinoso Vinegar](#)
- 2 tablespoon sugar
- 1 cup chicken broth

Sharon's Hint

For a nice glossy sheen to your sauce add 2 Tbsp of butter before pouring over chicken.

Directions

Step 1.

Preheat oven to 350 degrees. Sprinkle chicken with salt and pepper. Heat oil and butter in a frying pan and brown chicken on both sides (5min. Per side) Transfer to a shallow roasting pan and roast in oven for about 15 min.

Step 2.

Meanwhile, in pan that chicken was fried in, add more olive oil if needed. Add carrot, garlic and shallot and cook for about 5 min. Add tomato paste and cook 1 min. Add wine, vinegar and sugar and reduce the sauce by half. About 8 min. Add all juices from chicken pan to sauce and bring to a boil for 2 min. Strain sauce if needed.