

Chicken Rosé



PREPARATION TIME
25 minutes



COOKING TIME
45 minutes



PERFECT PARTNER
skillet potatoes



Small white onions may be pricey or even unavailable seasonally. Any mild onion can be cut into fourths or eighths and used instead. Spear a toothpick from the outer edge to secure the layers.

SHOPPING LIST

- chicken • bell pepper
- chicken broth • white onions
- canned tomatoes

ON HAND

- butter • garlic salt • pepper
- dried basil • cornstarch

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INGREDIENTS

- 1 tablespoon butter or margarine
- 1 (3-pound) chicken, quartered
- 1 (14.5-ounce) can tomatoes
- 1/2 cup chicken broth or dry red wine
- 1 teaspoon garlic salt
- 3/4 teaspoon dried basil
- 1/4 teaspoon pepper
- 8 small white onions, peeled
- 1 large green bell pepper, cut into 1/2-inch strips
- 1 tablespoon cornstarch
- 1 tablespoon water

SERVES 4

COOKIN' *Express*

• For a quick dinner, prepare the sauce starting with step 2 and add chunks of canned chicken to the finished sauce. Only a minute or two is needed to heat the chicken to serving temperature.

Make Ahead

Place leftover chicken in a baking dish; cover and refrigerate. Just pop the covered dish in a 350°F oven for about 15 minutes to heat and serve the next day.

♦ VARIATION

Replace the dried basil with an equal portion of dried rosemary for a more aromatic flavor.

1 Heat butter in a large skillet over medium-high heat; add chicken. Cook chicken, turning occasionally, until browned, about 15 minutes.



2 Add undrained tomatoes, broth, garlic salt, basil and pepper to skillet. Bring to a boil; reduce heat. Simmer, covered, for 15 minutes.

3 Add onions and bell pepper to skillet. Simmer, covered, until vegetables are crisp-tender, about 5 minutes. Dissolve cornstarch in water.



4 Add cornstarch mixture to skillet. Cook, stirring continually, until thickened. Simmer for 10 minutes longer or until chicken is tender.