

# Dinah's Kitchen

## Portuguese Chicken

- 1 chicken - cut
- Salt and Pepper to taste
- 2 tablespoons olive oil
- 2 cloves garlic—crushed
- 1/2 cup dry white wine

Rub chicken with salt and pepper. Warm oil and then add garlic. Brown chicken. Place in shallow baking pan and pour wine over chicken.

Saute until tender but not browned:

- 2 tablespoons olive oil
- 1 large onion, thinly sliced
- 1 1/2 cups chopped celery
- 2 large zucchini—sliced
- 1 cup chopped tomatoes—drained

Chopped parsley

- 1/2 teaspoon rosemary
- 1 tablespoon honey

Pour vegetables over chicken and cook 1 hour at 325\*. Serve over rice or noodles.