

## Peppers, Tomatoes & Chicken

- 1 large can (LESS 3 TOMATOES) good quality tomatoes. We gravitate to Muir Glen. Plum tomatoes would be nice but not required. We found a whole can made it a touch TOO tomatoey.
- 4 chicken thighs (big or small is up to you, use more or less as you want)
- 3 TB olive oil (or less as desired)
- 2 garlic cloves (or more as desired), minced
- 4-6 large red bell peppers sliced into strips and then cut in half
- 1 cup dry white wine
- Nam Plan (few drops, optional. Our trick for a little umami kick)
- salt and freshly ground pepper to taste

Optional first step: Brine the chicken pieces in 1 quart water and 1/4 cup salt. We put the brining chicken in the fridge for 30 to 45 minutes depending on how big the pieces are.

Puree the tomatoes in a food processor. Or, if you like having one less thing to wash, carefully squeeze the tomatoes in the can to break them up (don't get cut on the rim!) then chop them up finely. Pat the chicken pieces dry with paper towels. Dry chicken sears instead of steams, which is what you want.

Saute the chicken over medium heat. You are both browning them and getting the skin to give up fat. Remove the chicken and set aside. Saute the garlic in the pan for a few minutes. We might tilt the pan so the garlic has something to swim in if there isn't a lot of fat. Don't let it get brown. Add the peppers and slowly saute until they are soft. (Don't cover them. We tried that for awhile but they tend to steam and have less flavor.) Use some or all of the olive oil as needed or desired.

Add the white wine and cook over medium heat until the wine is reduced by half. Add the tomatoes, the optional nam pla, salt, pepper and the reserved chicken. If you have brined the chicken, you might want to use less salt. Cover and cook over medium-low heat until the chicken is done. This can take 25-45 minutes, give or take, depending on how much you sauteed the chicken in the first place and how big the pieces are. Remove the chicken and set aside.

Cook the tomato/pepper mixture uncovered until it is reduced to a pretty thick consistency. This step is important. It concentrates the flavors which are delicious sopped up with bread. Notice in the picture below how you can scrape the pan and it stays scrapped away. It is that thick. Taste the sauce and add salt and pepper as needed.

Plate the tomato/pepper mixture and top with chicken. Serve with bread. We prefer sourdough. Of course you could use pasta instead.