

# Braised chicken legs with gnocchi pan jus

**Serves 4**

## **Ingredients:**

|                                     |          |
|-------------------------------------|----------|
| Chicken legs(whole legs and thighs) | 4        |
| Smoked paprika                      | 2 tsp    |
| Flour ( to coat chicken with)       |          |
| Lemon zest                          | 1 lemon  |
| Carrots, cubes                      | 1        |
| Celery stalk, cubes                 | 1        |
| Onions,quartered, cubes             | 1        |
| Garlic cloves, whole                | 4        |
| Thyme                               | 2 sprigs |
| Fresh rosemary                      | 1 sprig  |
| Bay leaf                            | 1        |
| Crushed tomato paste                | 1 TBSP   |
| Salt/black pepper                   | TT       |
| olive oil                           | 2 TBSP   |
| Chicken stock                       | 3 cups   |
| red wine                            | 1 cup    |

## **Method:**

1. Heat oven to 350F. Pat dry chicken legs to remove excess moisture. Season with paprika, salt and pepper. Dredge the chicken in flour, shake off excess.
2. In a large Dutch oven pot, heat up vegetable oil. Place chicken legs to the hot pot and brown both sides, about 2 minutes each.
3. Remove chicken from pot, place onion, garlic , carrot, celery in pot and saute till soft, season with salt and pepper, add tomato paste and mix well.



## **Method ( cont'd)**

4. Return chicken legs to the pot, add white wine and reduce liquid by half ( about 3 minutes). Add rosemary and thyme, bay leaf and 3 cups of chicken stock, bring to a boil
5. Cover pot with tin foil and place in oven to cook for about 30 minutes.
6. Prepare gnocchi as per packaging . ( typically in boiling water for 2 minutes)
7. Remove chicken, place on a plate, discard the herbs.
8. Pour the sauce and vegetables over chicken and served with cooked gnocchi