

# A Sutherland Belle

## Kampa Greek Braised Cinnamon Chicken

### INGREDIENTS

- 3 pounds skinless, boneless chicken thighs
- 1 teaspoon ground cinnamon
- Salt and pepper to taste
- 1/4 cup olive oil
- 1 large onion, finely chopped
- 4 garlic cloves, grated
- 1/4 cup red wine or chicken stock
- 4 tablespoons tomato paste
- 28 ounces canned tomatoes, unflavored and pureed
- 2 cinnamon sticks
- ½ to 1 teaspoon sugar, optional
- 2 teaspoons dried oregano
- Pinch of crushed red pepper flakes, optional
- zest of one lemon, juice of half
- 2-4 tablespoons chopped fresh parsley
- 1-pound pasta, cooked al dente
- ½ cup grated Parmesan or Kefalotyri cheese, for serving

### INSTRUCTIONS

1. Remove the chicken thighs from their package and pat dry with paper towels. Sprinkle with 1 teaspoon of kosher salt and pepper. Let sit for 10 minutes.
2. Rub the chicken thighs with the cinnamon so they're coated on both sides.
3. Heat the olive oil in a large, lidded pot over medium heat. When shimmering, add the chicken thighs and cook for 2-3 minutes on each side, until browned. Transfer to a plate.
4. Add the onions to the pot and sauté over medium heat for 4-6 minutes, until translucent. Add the garlic, sugar (if using), oregano, cloves, and tomato paste. Cook for another 3-4 minutes, until fragrant.
5. Add the red wine or stock to deglaze the pan, scraping up any caramelized bits on the bottom. Then add in the crushed tomatoes, cinnamon stick, lemon zest, and juice of half the lemon. Salt to taste. Bring to a boil, nestle in the chicken thighs, and reduce the heat to low. Simmer, covered, for 20 minutes. Uncover and cook for an additional 10 minutes, or until the chicken is fall-apart tender.
6. Serve over cooked pasta or rice with a garnish of chopped parsley and cheese. Enjoy!