

## CHICKEN IN CLAY POT



### Ingredients (serves 4 people):

- 2 chicken drumsticks
- 2 chicken thighs
- 1 chicken breast cut in two pieces
- Dry savory to taste

Dry thyme to taste

Dry rosemary to taste

Black pepper to taste

Salt to taste

2 cups olive oil

12 garlic cloves

10 parsley leaves

Grated Parmesan cheese to taste

400 g pappardelle or spaghetti

### **Preparation:**

1. Remove skin from chicken breast and cut off excess skin from another parts.
2. Season the chicken pieces with salt and pepper.
3. Put on the chicken pieces in a clay pot with a lid that can go into the oven.



4. Season with rosemary, savory and thyme to taste.
5. Put the garlic cloves without the white skin but with the pink one.
6. Add olive oil.

7. Cover and bake in preheated oven at 200° C for about 1 hour 30 minutes.



8. Cook the spaghetti, drain and serve on a platter.

9. Sprinkle the pasta with the garlic and olive oil from the clay pot.

10. Mix until the pasta is completely covered with garlic and olive oil sauce.

11. Remove chicken pieces from pan and serve on a platter.

12. Garnish with parsley leaves.

13. Serve with grated Parmesan cheese to taste.

